

Private Party Menu

Summer 2013

Menu 1

Isle of Wight Shiny Tomato

Clams, Scallop, Crab & Fennel Jelly

Or

Warm Crispy Piglet Belly Salad

Red Quinoa, Pickled Beetroot & Red Chard

~

Green Risotto

Sautéed Green Peas & Broad Bean

Pea & Parmesan Velouté

~

Paprika Coated Atlantic Cod

Herbed New Season Potatoes, Rainbow Chard

Saffron & Fish Jus Reduction

Or

Roasted Guineafowl

Glazed Carrots & Wild Mushrooms

Pommes Noisettes & Port Aromatic Sauce

~

Selection of French Cheeses

Biscuits & Garnishes

Or

Peach Tatin

Vanilla Ice Cream & Thyme Tuile

~

Petit Fours

£48.00 per person

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Menu 2

Grilled Scottish Scallops

Crunchy Fennel & Black Radish
Coral & Grain Mustard Dressing

Or

Quail, Leek & Raisin Terrine

Frisée Salad & Madeira Dressing

~

Scottish Girolle Risotto

Chicken Jus & Parmesan Reggiano

~

Pan Fried Wild Black Sea Bream

Yellow & Green Courgettes, Confit Tomatoes & Parmesan Gratin
Light Sauce Choron

Or

Rhug Estate Salt Marsh Lamb

Sautéed Garlic Beans, Grilled Aubergine
Rosemary Pommies Fondantes & Lamb Jus

~

Selection of French Cheeses

Biscuits & Garnishes

Or

Raspberry Tartlet

Lemon Cream & Rose Petal Sorbet

~

Petit Fours

£58.00 per person

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Menu 3

Butter Poached Scottish Lobster Salad

Coral Dressing, Vermicelli & Red Dulce

Or

Pan Fried Duck Foie Gras

Roasted Caramelised Apricot, Ginger Marmalade
Port Reduction

~

Black Truffle Risotto

Veal Jus & Brown Butter

~

Oven Baked Wild Halibut

Sautéed Clams & Scallops

Saffron Infused Summer Vegetables, Lobster Broth

Or

Grilled Fillet of Angus Beef

Bone Marrow & Larded Kentish Carrots

Thick French Fries

Beef Jus

~

Selection of French Cheeses

Biscuits & Garnishes

Or

Golden Louis XV

Hazelnut & Crunchy Praline

~

Petit Fours

£68.00 per Person

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Vegetarian Menu

Beef Tomato & Thyme

Crispy Tart & Grain Mustard

Or

Warm Green Bean Salad

Pink Shallots & Poached Duck Egg

Summer Truffle Dressing

~

Summer Broad Bean Riso

Parmesan Crisps & Pea Velouté

~

Lovage Canneloni

Roast Cherry Tomatoes

Wild Rocket & Smoked Pecorino Cheese

Or

Summer Vegetables Cooked in a Pot

White Coco Beans

Confit Tomatoes & Bay Leaves

Thyme & Parmesan Broth

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Strawberry Plate

Tartlet, Sorbet & Salad

Or

Golden Louis XV

Crunchy Praline

~

Petit Fours

£48.00 per Person