



Three Course Set Dinner

Artisan breads and Butter are provided on the table

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STARTERS

Smoked salmon & fresh salmon terrine laced with chives and cognac

Minestrone soup with parmesan biscuit

Assiette of melon with fruit compote (V)

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MAIN COURSE

Chicken Prosciutto with a creamy chive velouté sauce

Delice of salmon on crushed new potato cake with julienne root vegetables

Slow roast lamb shank with red wine and thyme jus

Artichoke and pea risotto (vegetarian or vegan)

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DESSERTS

Sticky toffee pudding with stem ginger ice cream

Normandy apple flan with custard

Chocolate Trio of Chocolate bavaois, profiteroles and mini chocolate meringue

Cheese board

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Coffee & Mints

Dishes are homemade by our Executive Head Chef and therefore most dishes can be adapted for your special dietary requirements (gluten free, coeliac, etc.)