



Spring / Summer Menu Examples

The following compositions are the ones that we love the most; the balance of flavours, colours and textures give the ultimate in taste sensations.

They are representative examples of just a fraction of the possibilities: please ask for more.

Our menus cost from £55 depending on your selection.

Simple and Scrumptious

Mezze platter of marinated aubergine, filo pastries with spinach and pine nuts, homemade hummus, Kalamata olives and warm flat breads

Lemon and thyme chicken
with baby new potatoes, roasted vegetables and salsa verde

Rich chocolate tart, caramelised pineapple and ginger syrup

Fresh asparagus soup
with crème fraiche and sage and parmesan bread

Seared salmon fillet on crushed new potato cakes
with seasonal vegetables and a light lemon and herb cream sauce

Zesty tarte au citron with summer berry compote

Summery and Sensational

Caramelised tomato tarte tatin
with purple olive tapenade, parmesan shavings and a sweet balsamic glaze

Sea bass on lemon mash
with chargrilled Mediterranean vegetables, basil crisps and green oil

Fresh vanilla pannacotta with summer berries and chocolate wafers

Involtini of chargrilled aubergine, spinach and goats cheese on a bed of wild rocket

Roast baby Pousin with fresh asparagus stuffing
lemon risotto, French beans and tarragon jus

Homemade meringues with summer fruits, extra thick cream and a puddle of dark chocolate sauce



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Smart for Spring

A large fresh handmade asparagus ravioli with herb emulsion and micro shoots

Roasted rump of lamb
with delicious dauphinoise, fine French beans and a burgundy jus

Rhubarb crumble and fresh vanilla ice cream

Warm pea soup with bacon beignets & minted crème fraiche with home made bread

Guinea fowl breast with spinach and ricotta
served with megaderra lentils and buttered spring greens

Sticky toffee pudding and fresh vanilla ice cream

Delicious and Daring

Fresh buffalo mozzarella, nectarine and red chard salad
with chive oil and prosciutto wafers

Supreme of corn-fed chicken with chestnut mushrooms, ricotta and roast garlic on
wild rice pilaf, rosemary roasted courgette wedges and red pepper coulis

Lemongrass crème brulee with chargrilled pineapple and chilli shortbread

Fig and caramelised red onion tarte tatin
with goats' cheese, petit salad of mizuna and balsamic caramel

Crispy skinned sea bream with ginger and spring onion,
lemon and olive oil mash, creamed parsley salsa verde and wilted greens

Cardamom scented panna cotta with ginger braised rhubarb



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Rustic and Retro

Prawn cocktail served in a martini glass – a twist on a classic

Chicken Kiev

Organic chicken with roasted garlic, butter mash, and a panache of peas and beans

Black Forest

Rich molten chocolate fondant served with vanilla mascarpone and sweet cherries in thick cherry and kirsch syrup

Melon sweet and juicy open melon with wafer thin Parma ham

Duck à l'orange

Duck breast with rosti potatoes, summer vegetables and a piquant orange sauce

Profiteroles

Home made choux pastry puffs filled with cream and finished with chocolate sauce



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Details, Details, Details

It's often the smallest of elements that can often be overlooked at a meal however, we know that what matters least in size, matters most on the plate.

Our breads are all homemade, ingredients are seasonal and fresh, flavours are balanced and the taste combinations perfect.

You will notice every thoughtful detail.

Further Inspiration

Here are some seasonal examples of other options you might like to consider:

Amuse Bouche – set the scene with a little taste with a big impact

- * Warm white bean soup served in a demi tasse with truffle oil
- * Ahi tuna cube with toasted black sesame seeds
- * Chilled oysters with blood orange jelly

Cheese Plates - all served as small portions in a beautiful composition

- * Whipped brie de Meaux feuillette
- * Ashed chevreaux with slow roasted beets and walnut croustade
- * Organic Roquefort with lettuce heart, orange poached pear and homemade digestives

Petit Fours – a sweet end to

- Hazelnut truffles
- Orange and toasted almond biscotti
- Guinness and cinnamon jellies

Degustation Menus – the ultimate in food heaven

- Fish courses, sorbets, savories and salads...
- ... a combination to fit the impression.