

Diamond Menu

£46.50 PER PERSON

Please choose one starter, one main and one dessert per person for your party, alternatively you could offer the entire three course menu with choices but a pre order is required 2 weeks in advance at the special rate of £3.00 per person extra

TO START

Searched scallops and salmon, chilli, lime, coriander and white wine (G)
Confit duck terrine with a blackberry relish, toasted fruit and rye bread
A salad of goat's cheese, pickled seasonal vegetables, lemon confit (V)
Cream of asparagus soup with pea, truffle and herbs (V)

TO FOLLOW

Rosemary and salt baked garlic infused slow roasted leg of lamb,
chateau potato and a redcurrant and rosemary jus
Roast sirloin of Shropshire beef with thyme infused Yorkshire pudding and
a shallot and red wine jus
Pan fried fillet of sea bass with roasted asparagus and bubble and squeak
with a light lobster bisque (G)
Pan roasted chicken stuffed with smoked bacon and Caerphilly cheese with a fondant potato,
caramelised pumpkin purée, sauté greens and a port jus

TO FINISH

Raspberry panna cotta, raspberry sorbet (V)
Warm pear and almond tart, pear compote, vanilla ice cream (V)
Double chocolate cheesecake, chocolate paint and fresh raspberries (V)
English toffee apple pie, sauce anglaise (V)

or

Assiette of desserts in miniature
(Please choose 3 of the above)

ENJOY

Freshly brewed coffee and homemade chocolate fudge

Please refer to menu selectors for alternative menu choices

