

Lunch/Dinner Menus

Starters

Light chicken and lemon soup with fresh tarragon and crème fraiche
Marinated salmon – thinly sliced salmon, marinated with fresh lime juice,
dill and sea salt. Accompanied by a tangy lime dressing
Cod fish cakes with spring onions with tomato and chilli salsa
Salad of smoked chicken, baby spinach finished with
honey and sesame dressing
Risotto and spring vegetables with parmesan shavings
Goats cheese wrapped in filo pastry

Main Courses

Pan fried breast of chicken with a fresh herb and butter sauce and
served with a roasted butternut squash risotto
Loin of English lamb, roasted with garlic shallots and fresh rosemary &
served with a burgundy wine sauce.
Accompanied by a selection of potatoes & vegetables
Roasted sea bass with sweet potatoes scented with garlic and lemongrass
finished with a melange of vegetables
Pan fried fillets of lemon sole with a chive & butter sauce
served with new potatoes and roasted cherry tomatoes
Vegetarian option

Desserts

Dark chocolate and brandy mousse
Poached pears in a light cinnamon and vanilla syrup with a caramel sauce
Strawberry and mascarpone tart
Selection of fine cheeses and biscuits served with fruit, celery and apricot

Tea and coffee with petit fours

A selection of quality teas, coffee, herbal infusions
Served with petit fours