

Sample Menu

high quality English or Oriental cuisine



Superb starters



Our food is prepared to the highest standard



Mouth-watering main courses



Delicious desserts

sample starters

Cos Lettuce with a spicy Mango Vinaigrette, Tempura Prawns,
beetroot vermicelli and beetroot jus

Green Papaya Salad with grilled Foie Gras,
mild chilli coriander vinaigrette

Crispy Scallops
with carrot star anise syrup

Roast Fresh Figs filled with Goats Cheese & Stilton
wrapped in parma ham served on a rocket & spinach salad finished with a mint, chilli & lime dressing

Lobster & Basil Souffle
with a lemon, chive & tomato dressing

Warm Salad of Black Pudding,
smoked pancetta and croutons topped with poached egg, finished with a red wine jus

Smoked Duck Breast
served with a red onion marmalade and a balsamic vinegar & port reduction

sample main courses

Sesame crusted Tuna
with a julienne of sweet potato set on bok choy cooked with chilli & ginger

Roast Sea-Bass
with a pomegranete, fennel and blood orange salad finished with a beetroot coulis

Achiote Duck Breast
with sweet potato puree, asian pear chutney and spiced pecans

Pan - Fried Fillet of Beef,
galette potato, roasted garlic, cherry tomatoes and merguez with a basil scented jus

Salmon Filet
set on a warm salad of roasted peppers, courgette and aubergine with braised puy lentils

Saddle of Lamb
stuffed with black pudding, dauphinoise potato, braised leeks and thyme jus

Asian marinated pork loin
with gingered sweet potatoes and five - spiced apples

sample desserts

Baked apple
with butterscotch sauce, apple tuiles, apple charlotte and candied cherry apples

Moelleux of Chocolate
profiteroles, vanilla ice cream in a black pepper tuile

Bread & Butter pudding
laced with whisky & lemon zest, caramelised banana, banana tatin

Green Tea Mousse
with sake marinated dried cherries

Summer Pudding,
strawberries roasted with black pepper, cornish clotted cream

Selection of Fine English Cheeses