

DINNER PARTY MENU

A PRE-ORDER IS REQUIRED FOR EACH BOOKING

LES HORS D'OEUVRES

Leeks velouté', King prawns & almonds flakes (N)
Pan fried Scallops, celeriac puree', hazelnuts & saffron sauce (N) (suppl. £2.50)
Pheasant terrine, apple puree,' pickled cherries & brioche
Beetroot Tart Tatin, goat cheese croquette & maple syrup dressing (V)

LES PLATS PRINCIPAUX

Pumpkin Timbale, thyme rice galette & amaretto biscuit (V)(N)
Lamb Rump truffled pomme pure & bourguignon sauce
Aged Black Angus beef sirloin, pomme pont neuf & poivre sauce (£3.75 suppl.)
Whole South Coast Brill, caper & parsley butter

Main courses will be served with seasonal vegetables

LES DESSERTS

Assiette de fromages selection of three, chutney and dry fruit
bread (N)(£2.00 suppl.)
Chocolate fondant with Tia Maria ice-cream
Honeycomb Cheesecake with truffle dressing
Selection of three ice-cream

Three courses £41.50 per person

ALL PRICES ARE INCLUSIVE OF 20% VAT
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED
IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY YOUR WAITER PRIOR PLACING THE ORDER