

<u>AMUSE – BOUCHE</u>

Shrimp & mango shooter

STARTERS

Roasted tomato soup with garlic & rosemary focaccia

Crispy seafood arancini with a roasted pepper sauce & pea shoots

Seared chicken & chorizo terrine with a crispy egg, basil oil & ciabatta

MAINS

Barbary duck breast with Chinese style vegetable noodle broth

Ribeye steak topped with a horseradish tarragon butter, chunky chips,
garden pea puree & a red wine shallot reduction

Pan fried fillets of seabass with buttered samphire, hollandaise sauce & saffron potatoes

Vegetable truffle gratin, halloumi fries & garlic ciabatta

DESSERTS

Trio of passion fruit panna cotta, cinnamon doughnut & chocolate mousse cake

Pecan pie with honey whisky ice cream

Glazed lemon tart with chocolate dipped strawberry

TO FINISH

Coffee & baileys fudge

2 people £50.00