

A SELECTION OF FINE DINING DISHES
DINNER MENU

STARTERS

Poached Lobster, Vinagrette of Crab, Confit Tomato
and a Caviar dressing

Rolled Terrine of Chicken, Game of Foie Gras,
Homemade Piccalilli

Terrine of Mediterranean Grilled Vegetables with a
Beetroot Vinaigrette

Ravioli of Scallops, Roasted Langoustines, Baby Leeks,
Served with a Roasted Cauliflower Cream Foam

Pan-Fried Wild Salmon, Avocado Salad
and a Gaspacho Dressing

Smoked Aubergine Salad, Grilled Red Mullet
and a Ratatouille Dressing

Mille of Artichokes, Asparagus in Truffles and Gribiche Dressing

Summer Minestrone Soup, Linguine and Tomato Pesto

MAIN COURSE

Roasted Cornfed Chicken, White Asparagus Cannelloni,
Fresh Sweetcorn Broth, Pan Fried Foie Gras

Pan-Fried Sea Bass, Lobster Tortellini, Braised Celery Hearts,
Raisin and Caper Vinaigrette

Poached Fillet of Brill, Braised Coz Lettuce, Warm
Muscat Grapes, Butter Poached Langoustines

Grilled Loin of Lamb, Aubergine Fondant,
Tomato and Basil Risotto

Pan-Fried Salmon wrapped in Parma Ham, served
on a tower of Roasted Vegetables surrounded by
Pan-Fried Herb Gnocchi
and finished with Tomato Coulis

Pan-Fried Veal, Fondant Potato, Seasonal Vegetables
and a Rich Red Wine and Port Jus

Grilled Fillet of Red Mullet, Smoked Clams,
and warm Cucumber and Oyster Vinaigrette

DESSERTS

Coconut Millefeuille, Passion Fruit Sorbet
and Exotic Fruit Salad

Summer Pudding with Raspberry and Strawberry
Compote served with a
Quenelle of Crème Fraiche

Pannacotta served with Honey Roasted Figs,
Reduced Balsamic Vinegar, Biscotti Biscuit

Hot Cuban Chocolate Fondant, with White Chocolate
Cigarettes and Whisky Ice Cream.

Lemon Tart with a Mini Lime Soufflé and complimented
By Lemon Sorbet

Mango and Passion Fruit Gateau served with an
Orange and Passion Fruit Coulis

A Selection of Local Cheeses