

**Starters**

Cauliflower & chive Soup with fresh grated nutmeg & truffle oil

Blue swimming crab meat, pink grapefruit salad with sweet chili relish

Seared scallops w celeriac puree & chive butter sauce

Serano ham, fig & goat’s cheese salad with balsamic pearls

**Mains**

Filleted salmon with poached egg, crushed jersey royal potatoes & hollandaise sauce

Pan roast duck with sweet potato puree & red wine sauce

Grilled rib eye steak with cream pepper corn sauce & fat chips

Papadelle with shaved asparagus, broad beans, majaron & pea purée

(all dish served with seasonal vegetables)

**Desserts**

Pear & blackberry crumble

Crème Brule

 Chocolate fondant with mascarpone