



SAMPLE 2-4-1 DINNER MENU

4 COURSE GOURMET MENU

Served Sunday & Monday Evening.

AMUSE

Bolney Estate "Bubbly" Sussex England 125ml £6.50

PRESSED CHICKEN TERRINE

Mustard Pickled Vegetables

Pinot Noir – Domaine De Valent – Languedoc - France 125ml £4.40

SEARED SQUID, LIME, CHILLI

Wild Garlic Mayonnaise

Verdejo – Valle de Oron – Rueda - Spain 125ml £3.40

PEA & MINT VELOUTE

BEEF FILLET MIGNON

Asparagus, Wild Mushroom & Shallots

Cabernet Sauvignon/Shiraz – Stellenbosch – South Africa 125ml £4.30

SEARED SCOTTISH SALMON FILLET

Salmon Dill Ravioli, Broad Beans, Red Chard, Shellfish Dressing

Bourgogne Hautes Cotes De Nuits 125ml £4.40

CHOCOLATE TART,

Delice, White Chocolate Mousse

2013 Banyuls M.Chapoutier - Languedoc – France 70ml £7.50

PLUM & APPLE CREPES, APPLE & PEAR COMPOTE

2010 Muscat – Beaume-De-Venise – France 70ml £5.00

SELECTION OF FOUR COURTYARD FARM HOUSE CHEESE

Homemade Chutney, Crackers & Celery **£6.95**

Niepoort Tawny Port 50ml £6.00

Supplement **£3.25**

£49.50 per couple