

# **STARTERS**

## **Poached Orkney Salmon**

*New potatoes, baby watercress, lemon mayonnaise*

## **Tian of Ventnor Bay Lobster**

*Truffle potato salad, lobster mayonnaise*

## **Smoked Salmon and Cream Cheese Terrine**

*Beetroot, rocket, baby capers, lemon vinaigrette*

## **Gratin of Smoked Haddock and Crab**

*Seasonal salad, toasted croutes*

## **Smoked Duck Breast**

*Pickled pear salad, roasted goat's cheese crottin*

## **Seasonal Melon and Serrano Ham**

*Served with exotic fruits*

## **Chicken Liver Parfait**

*Dried Muscat grapes, pistachios, pain d'epice*

## **Pigeon, Wild Mushroom & Foie Gras Terrine**

*Pistachios, pickled date puree*

## **Brie and Black Truffle Gateau**

*Salad Mache, walnut oil dressing*

## **Plum Tomato 'Tart Tatin'**

*Isle of Wight soft cheese, balsamic vinegar dressing*

# **MAIN COURSES**

## **Pan Fried Sea Bass**

*Ventnor bay crab lasagne, braised leeks, champagne sauce*

## **Poached Sole Fillets**

*Saffron creamed potatoes, nage of mussels and  
Baby vegetables flavoured with coriander*

## **Parma Ham Wrapped Monkfish**

*Saffron, pea and baby shrimp risotto, fennel salad*

## **Grilled Fillet of Halibut**

*Sage and Parmesan polenta, wild mushroom and  
pea fricassee, Shiraz butter sauce*

## **Free Range Chicken Breast**

*Filled with wild mushroom, parmentier potatoes,  
Roasted vegetables, roast chicken and thyme jus*

## **Honey Roast Duck Breast**

*Gateau of confit leg, buttered spinach,  
Butternut puree, roast duck jus*

## **Roast Saddle of Lamb**

*Ratatouille and confit potato gateau,  
Creamed cabbage, rosemary jus*

## **Roast Sirloin of Kempfill Farm Beef**

*Carrot and swede dauphinoise, glazed shallot,  
Panache vegetables, red wine beef jus*

## **Baked Aubergine**

*Vine tomatoes, goats cheese, pesto*

## **Wild Mushroom Feuillette**

*Roasted vegetables, leek sauce*

# **DESSERTS**

## **Chocolate Tulip Mousse**

*Caramelised oranges with grand marnier*

## **Pavlova**

*Seasonal berries, Chantilly cream*

## **Glazed Lemon Crème Brûlée**

*English raspberries*

## **Iced Passion Fruit Parfait**

*Pistachio croquante*

## **Iced Lemon Parfait**

*Almond nougatine*

## **'Mille Feuille' of Chocolate**

*Vanilla crème anglaise*

## **Apricot and Almond Tart**

*Amoretti ice cream*

## **Raspberry Sable**

*Vanilla cream*

## **Marbled Chocolate Gateau**

## **Baileys Cream and Caramel Cheesecake**