

GOLD

APERITIF

GLASS OF PROSECCO OR BELLINI ON ARRIVAL

STARTER

FRESH SEA SCALLOPS

Pan seared, on a bed of smoky chorizo and tomato sauce

BEEF CARPACCIO

Finely sliced fillet of beef, saffron mayo, crispy capers and parmesan shavings

SMOKED SALMON CROQUETTES

served with mixed salad leaves and dill mayo

MAIN COURSE

BEEF WELLINGTON

Finest cut of fillet, coated with duxelles, Dijon mustard & parma ham, wrapped in puff pastry served with Chantenay carrots & dauphinoise potatoe

FRESH HALIBUT

Smoked garlic, cherry tomato, queen scallops, grilled Mediterranean shrimp, served with *Chantenay carrots & dauphinoise potatoe*

LOBSTER AND CRAB CANNELLONI

home made fresh pasta tubes filled with *Crab & ricotta cheese*, in a *béchamel* and lobster bisque sauce topped with lobster tail

DESSERT

Lavender Pannacotta

Millefeuille

with fresh raspberries and Patissiere cream

Mango & Banana Creme Brûlée

3 COURSE £75 PER PERSON