
SILVER

STARTER

SEAFOOD COCKTAIL

Fresh crab meat, Cray fish tails, orange & brandy mary rose

BURRATA & PARMA HAM

Creamy Apulian cheese & Parma ham drizzled with Evo oil

VENISON PATE

Served with home-made crostone bread & figs jam

MAIN COURSE

FRESH SALMON FILLET

on a bed of tender stem broccoli, topped with roasted cherry tomato on the vine & lemon hollandaise sauce

FILLET STEAK MEDALLION

Creamy brandy and mushroom sauce, served with Chantenay carrots & dauphinoise potatoes

CRISPY HALF DUCK

With almond liquer and morello cherry sauce , topped with roast almond flakes served with Chantenay carrots & baby new potatoes

DESSERT

White Chocolate & Baileys Pannacotta

Tiramisu

Lemon Delight

3 COURSE £55 PER PERSON