

MENU 2



STARTERS (please choose one)

Pastry "Box" with garden of Antipasti vegetables, cured meats, micro salad and edible flowers

English Asparagus and handpicked crab tartlette with hollandaise dust and Summer herbs

Rare seared salmon Carpaccio with togarashi, crushed Hass avocado and yuzu mayonnaise

Potted duck liver parfait with Tawny port jelly, dressed watercress and ciabatta crackers

MAINS (please choose one)

Pea and Parmesan tartlette with Affilia pea shoot salad (V)

Aberdeen Angus dry-aged filet of beef with peppercorn butter, fine green beans, smoked potato mash and crispy onion rings (£4 + Vat per person supplement)

Crispy skinned organic salmon fillet, potato croquette, crushed minted peas and chive beurre blanc

Gressingham duck breast with fine green beans, summer truffle sauce and fondant potato

DESSERTS (please choose one)

Classic Tiramisu

Lime and white chocolate mousse with lemon semi fredo and hippenmasse tuile

English raspberry and custard tartlette

Dark chocolate and salted caramel pot with sugar tipped grissini

Lemon posset with sugared raspberries and Amaretti biscuit

Optional Cheese Course £40 + vat per wooden board (one board per table of 10 people)

Selection of Irish and English cheese with celery, grapes, quince jelly wheat wafers

Coffee and homemade truffles