



ALA CARTE MENU

You are most welcome to choose any one course or different courses from either side of the menu, or to request your own choice if available.

Scotch Smoked Salmon

Crab Beignet with a Mango, Lime and Chilli Salsa

v *A Roast Beetroot and Blue Cheese Salad with Toasted Walnuts*

Chicken and Saffron Velouté

Risotto of Salmon, Garden Peas and Tarragon

v *Trio of Pepper Bavaroise*

*Crayfish, Squid, Prawn and Crab Cocktail
with a Lemon Mayonnaise*

MAIN COURSES

Roast Tronche of Halibut, Sautéed Girolles and a Red Wine Jus

Fillets of Cornish Red Mullet with Sweet Garlic Puree and Basil Oil

*Tea Smoked Fillets of Sea Bass
on Crushed New Potatoes and a 'Ratatouille' Sauce*

*Medallion of Venison
with Vegetable 'Tobacco' and a Chilli and Chocolate Sauce*

Grilled Fillet Steak, Red Onion Marmalade and a Shallot Jus

*Breast of Guinea Fowl
wrapped in Serrano Ham with Artichoke, Olive and Lemon*

v *A Roast Pumpkin and Swiss Chard Quiche*

All Main Courses are accompanied with Seasonal Vegetables