

SAMPLE CELEBRATION MENU

Three delicious courses with coffee and sweetmeats
£29.50 per person

HORS-D'OEUVRES

Roast Seabass, ratatouille, tomato confit and vintage balsamic

Goats Chesse and Red Onion Beignets, mulled pears, chicory and chard shoots

Beef Brisket Consommè, root vegetables and brioche dumplings

ENTRÉES

Free Range Yorkshire Chicken, lemon, Estate honey, pancetta and basil

Galloway 10oz rib eye with peppercorns, and sweet shallots

Halibut Cushion, brown shrimps, watercress and lime

DESSERT

Bread and Butter Pudding, apricot compote

Bitter Chocolate Marquise, candied chestnuts and iced latte

Iced Nougat Parfait, quince sorbet and spiced sabayon

Coffee and Spiced Biscuits