

DINNER

Smooth Chicken and Duck Liver Parfait
With Gingered Baby Pear, Thyme Toast and Radish Salad

Isle of Skye Smoked Salmon
With Shallot Puree, Rocquette, Cucumber and Caper Salad
Served with Lemon Oil

Salad of Charantais Melon and Crispy Crottin Cheese
With Port Wine Jelly, Fine Herb Salad
And Honey and Walnut Dressing

Traditional Caesar Salad
Served with Smoked Chicken

Cured Foie Gras
With Bramley Apples and Toasted Brioche

Glazed Confit Duck Leg
With a Sweet Potato Puree with, Asian Style Salad
And Soya Dressing

Grilled Red Mullet
With Aubergine Caviar, Pimento, Orzo Pasta, Black Olives,
Plum Tomatoes and Citrus Dressing

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Freshly Made Soup of the Day

Or

Today's Water Ice

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Pan-Fried Fillet of Scotch Beef

*With a Mushroom and Parmesan Gratin, Celery Root Mash,
Roast Celeriac and Red Wine Onions*

Char-Grilled Rib-Eye Steak

*With Stuffed Flat Cap Mushroom, Hand Cut Chips,
Rocquette Leaves and Garlic Butter*

Roast Noisette of Lamb Crispy Sweetbreads

Served with Olive Oil Tomatoes and Rosemary Scented Jus

Squab Pigeon Breast and Confit Leg

With Cabbage Farci, Confit Potatoes, Beetroot and Thyme Jus

Carved Fillet of Pork wrapped in Parma Ham

*With Pork Cheeks, Sautéed Shiitake
And Madeira Sauce*

Seared Fillet of Glenarm Organic Salmon

*With Caviar, Paysanne Potato,
And Crispy Shallot Rings*

Roast Monkfish Tail

*With Spiced Puy Lentils, Chorizo Sausage, Cauliflower Fritter,
Bok Choi and Ponzu Sauce*

Grilled Whole Lemon Sole

*With Buttered New Potatoes, Wilted Greens,
Lemon and Caper Beurre Noisette*

Vegetarian Menu available on Request

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Three courses and coffee £41.50 per person

Four courses and coffee £45.00 per person

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