

STARTERS

Spring Vegetable Salad with Goat's Curd

Polenta Coated Aubergine, Mozzarella and Slow Roasted Tomato

Crab, Apple, Baby Gem Salad with Cucumber Ketchup and Squid Ink Tuile

Prawn Cracker Crumbed Tiger Prawns, Griddled Pineapple, Coriander and Pickled Ginger

Asian Cured Salmon with Sweet and Sour Cucumber Ribbons and Herb Crème Fraiche

Beef Carpaccio with Mustard Dressing, Rocket and Crispy Capers

MAIN COURSES

Lamb Loin, Chickpea Tomato Compote, Griddled Aubergine and Beetroot Falafel

Honey Braised Pork Belly, Spring Vegetables and Potato Fondant

Tarragon Mousse Stuffed Chicken Supreme, Baby Vegetables, Pearl Barley Risotto

Pan Fried Salmon, Saffron Potatoes, Roasted Courgettes, Asparagus, Green Herb Emulsion

Pan Fried Spinach and Ricotta Gnocchi, Courgette Ribbons, Beans, Peas and Herb Dressing

PUDDING

Salted Caramel Tart, Sauterne Raisins, Chantilly Cream

Lemon Posset, Raspberry, Lemon Thyme Shortbread

Chocolate Mousse, Orange Puree, Cookie Crumb

Lemon Meringue Pie

Blackberry Pannacotta with Almond Tuile