

# Party Menu 2023

## **Cream of wild mushroom soup** *Dairy, Gluten, Crustaceans*

Scented with thyme and bay topped with crunchy garlic croutons and flocked cream.

or

## **Pan fried goats cheese** *Dairy, Gluten*

Dusted with chipotle dust and smoked paprika served with red onion jam, sweet pomegranate molasses.

or

## **King prawn torpedoes** *Dairy, Gluten, Crustaceans*

Plump king prawn rolls in crispy rice paper accompanied by char grilled lettuce, sweet chilli and garlic glaze.

## **Followed by**

### **Individually baked Angus fillet of beef wellington** *Dairy, Gluten, Crustaceans, Mustard (£5 supplement)*

Tender fillet of beef topped with a crown of field mushroom pate and wrapped in flaky pastry, served with a rich red grape meat glaze perfumed with tarragon.

or

### **Pan seared fillet of British sea bass** *Dairy*

Married with citrus Pak choi and a light ginger butter sauce, asparagus spears and oyster mushrooms.

or

### **Angus Ribeye steak** *Dairy (£5 supplement)*

Briskly cooked to your requirement, married with a subtle green peppercorn cream.

or

### **Pan seared chicken breast**

Set on a pool of Mediterranean tomatoed Ratatouille scented with oregano crowned with Herb Pesto and Mozzarella Glaze. *Dairy, Nuts*

or

### **Pan fried pillows of Ricotta** *Dairy, Gluten*

Ricotta cheese blanketed with a light egg pasta, Masked with a sage and garlic butter. Finished with a sprinkle of parmesan shavings and stewed cherry tomatoes.

**All main courses will be accompanied with  
seasonal vegetables and steamed Jersey new potatoes**



## **Dessert**

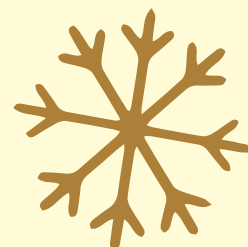
### **Dessert of the day**



## **Mocktail**

Pink cloud

Sweet Ribeye Red



**£55 Per Head**