

Starters

Beetroot Marinated Gravalax

Lemon grass sorbet

Char-grilled Artichoke and Asparagus with Wild Mushrooms

Wild rocket oil and potato crisp

Parma Ham and Roquefort Pithivier

Sun-blush tomatoes

Main Courses

Steak and Chips

Char-grilled Scottish Rib-eye of Beef
served with pont neuf potatoes, roasted vine
cherry tomatoes and a green salad
Pepper or Béarnaise Sauce

Pan-fried Fillet of Sea Bass

Spinach mash with wilted pak choi,
sweet basil and chilli oil

Thai Tasting Plate

Chicken satay with cucumber and chilli relish
Thai beef salad
Crusted spiced salmon on a bed of noodles

Broad Bean and Wild Garlic Risotto

Parmesan crisp

Desserts

Black Cherry and Whisky Trifle

Chocolate brownie crumble

Sicilian Lemon Tart

Clotted cream ice cream

Champagne and Raspberry Jelly

Strawberry coulis

White Wines

Pencarrow Estate Martinborough

Sauvignon Blanc 2007

Macon Uchizy

Domaine Talmard 2007

Red Wines

Cote de Brouilly

Domaine des Roches Bleues 2007

Santa Carolina Reserva De Familiar Cabernet

Sauvignon 2005