

Harvest of the Sea

Thursday 17th - Friday 18th November 2011

*Winter Salad of Wild Rocket and Frizzy, warmed wing of Skate,
Caper and Flat Parsley Dressing*

Or

Classic Bouillabaisse with Garlic Rouille Croutons

Or

*Individual Ravioli of Chicken and Smoked Chicken Mousseline
with fresh Truffle, Corton Jus*

*A Filo basket filled with deep-fried Whitebait
with Cayenne Pepper and Lemon Mayonnaise ***suppl*

Passion Fruit Sorbet to refresh the palate

*Fillet of Black Bream with braised Fennel and Asparagus,
roasted Cherry Tomato Tart Tatin*

Or

*Duo of Lamb ~ Slowly braised middle Neck of Mutton with Braised
Red Cabbage and Homemade Lamb, Sun-dried Tomato and Mint
Sausages with Cumin Mash*

Or

*Local wild Sea Bass with Spring and Baby Vegetables,
Nage infusion, Saffron Potatoes*

All main courses are served with appropriate Vegetable garnish

Individual warm Treacle Tart with Vanilla, Meringue Ice-Cream

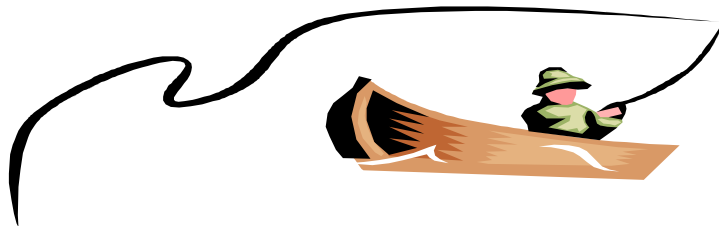
Or

A study of Orange

Or

*A selection of Cheeses presented at your table with Walnut and
Apricot Bread*

A selection of Coffees and Teas served with home-made Petits Fours



Price - £33.95

****Whitebait Supplement - £7.50*

A selection of wines chosen to complement this menu

3 wines: - £11.50 / 4 wines: - £14.50

Prices are per person and include VAT