

Directors Private Dining

Starters

Smoked salmon with rocket, capers and a horseradish crème fraiche

Crumbled baby goats cheese, with rocket, parmesan, red onion marmalade and aged balsamic vinegar

Chicken ceasar salad with a poached egg and crispy pancetta

Thai chicken patties with mango and cucumber relish

Crab salad with garlic crostinis

Salad of watercress, feta, slow roasted cherry tomatoes, artichoke and oranges

Scallops with chorizo, rocket and dill

Mains

Pan fried Halibut on new potatoes with a white wine and dill cream sauce

Seared Cod fillet on smoked bacon and caper cabbage, with a paprika and white pepper cream sauce

Lemon and herb marinated chicken supreme on a bed of chorizo and butter bean stew

Piri piri pork with mustard coleslaw

Tender duck red curry with pineapple and lychees, steamed rice and poppadoms

Sea bass fillet on a bed of asian vegetables with a tomato and mint cous cous

Moroccan grilled chicken with roasted beetroot and lemon cous cous

Seared cod fillet served on minted crushed peas, slow roasted vine tomatoes and lemon buttered French beans

Seared tuna atop a warm nicoise salad and drizzed with a lemon/coriander oil

Desserts

Meringues, with seasonal berries, vanilla cream and toasted pistachios

Apple, pear and blueberry crumble

Lemon and raspberry tart with honeyed yougurt

Caramelised oranges with minted yoghurt

Apple tart tatin

Chocolate mousse

Crème brulee