

Plated Main Course

Meat

Thai chicken breast, sugar snaps & coconut cream sauce, jasmine rice

Best end of lamb, pressed confit tomato, pea puree, wild mushroom, mint jus

Honey & soy glazed duck breast, mooli, mange tout, carrot, pea shoots & yuzu

Roast rib of beef, grilled shallots, oxtail ravioli, char-grilled baby carrots, butter spinach, thyme jus

Classic beef Wellington, Madeira jus

Mallard duck, smoked cauliflower pureé, baby vegetables

Piri piri chicken, triple cooked sweet potato fries, oriental coleslaw

Steak & triple cooked chips, bearnaise sauce

Fish

Black bream fillet, watercress mash, asparagus, sauce vierge

Roasted salmon fillet, wasabi, dill, lime, toasted sesame noodles

Pan fried cod fillet, saffron potatoes, plum tomatoes, smoked haddock chowder

Pan fried seabass, wilted spinach, rosti, vine tomatoes, chive beurre blanc

Thai style stone bass, black quinoa, tender stem, heirloom tomato concasse

Pan fried halibut, parmesan croquette, hispi cabbage & peas, saffron broth

Blackened cod, choi sum, coconut rice, miso

Vegetarian

Sticky yakitori glazed cauliflower, sesame & tomato courgetti

Black bean chilli & sweetcorn fritters, guacamole, sour cream & chipotle salsa

Pumpkin ravioli on choi sum, Thai spiced coconut milk

Wild mushroom & white truffle tart, tarragon crumb

Char-grilled asparagus risotto, parmesan shavings

Thai red vegetable curry, kaffir lime leaf, galangal, coconut rice, lime & coriander

Sweet potato, butternut squash & goats cheese galette, garlic & thyme