

## Sample Menu 1

£40 per head

### Starters

Seabass ceviche, coriander, chilli & lime with a tapioca cracker

Moules mariniere with char grilled ciabatta

Beetroot & goats cheese croquettes, beetroot gel & watercress

Char sui pork belly, kimchi, candied peanuts & spring onion

### Mains

Pan seared turbot, fondant potatoes, crispy mussels, spinach in a fish cream sauce

Flat iron steak, dauphinoise potatoes, roasted cherry tomatoes

Oven roasted chicken supreme, Boudin Blanc, potato rosti, steamed broccoli, wild mushrooms in a chicken cream sauce

### Desserts

Traditional crème brulee, shortbread biscuit

Passionfruit pannacotta, mango salsa, coconut & rum pineapple

Hot chocolate fondant, vanilla ice cream, chocolate soil