

PRIVATE PARTY MENU I: £48

Spring 2018

A Selection of Hot and Cold Canapés

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Amuse Bouche

Premier Plat

South Coast Crab Salad

Avocado, Lime & Fennel

OR

Herb Stuffed Chicken Wings

Cos Lettuce & Scottish Gironle Salad

Warm Grain Mustard Dressing

Deuxieme Plat

Wild Garlic Risotto

Fricassée of Asparagus & Young Peas, Chicken Jus

Troisieme Plat

Herb Baked Atlantic Cod

Crushed Chervil & New Potatoes,

Fondant Young Celery & Sweet Wine Fish Jus

OR

Pink Duck Magret 'Apicius'

Borlotti Beans & Rosemary

Buttered Runner Beans, Apicius Jus

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Pre Dessert

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Quatrieme Plat

A Selection of Unpasteurised French Cheeses

Garnishes & Biscuits

OR

Rose & Raspberry Macaroon

Strawberry Sorbet

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Petits Fours

