

# CORPORATE MENU B

## Starters

Seared Black Pearl scallops, salmon caviar,  
celeriac & raspberry purée vin blanc sauce

Selection of Italian cured meats, artichoke, pickles  
sun dried tomatoes, baby mozzarella, crostini bread

Gratin of grilled goat's cheese log, toasted pine nuts,  
wild rocket, beetroot carpaccio, balsamic reduction

## Mains

Grilled fillets of lemon sole, Dauphinoise potato,  
samphire, garlic, capers, lemon butter sauce

Tortelloni pasta parcel with Gorgonzola & walnuts,  
served with fresh spinach, quattro formaggi sauce

Farm assured rib eye of beef, served with French fries,  
Portobello mushroom, grilled tomato, red wine reduction

## Desserts

Trio of vanilla & raspberry pannacotta,  
apricot sorbet, strawberry cheesecake

Selection of Italian cheeses, quince jelly,  
celery sticks, grapes and savoury biscuits

Dark chocolate basket, orange & chocolate mousse,  
hazelnuts, pistachio ice cream, orange segments

**£45.00 PER PERSON**

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