

CORPORATE MENU A

Starters

Grilled asparagus spears, poached egg,
topped with Parma ham, hollandaise sauce

Prawn crevettes deep fried in a tempura batter,
mango & pomegranate salad, sweet chilli, lime

Bruschetta of plum tomatoes, red onion, basil,
Extra Virgin olive oil, topped with Grana Padano

Mains

Arborio rice risotto, Porcini & Oyster mushrooms,
sage, white wine, cream, grated Grana Padano

Fillets of sea bass, prawn crevette, wilted spinach,
ravioloni parcel filled with Devon crab, lobster bisque

Corn fed chicken breast, sautéed new potatoes, truffle oil,
tarragon, oyster & shitake mushrooms, white wine cream

Desserts

Homemade classic Italian tiramisu
with coffee and amaretto liqueur

Orange crème brûlée, physalis fruit
served with glazed orange segments

Homemade fruit of the forest cheesecake,
seasonal berries and vanilla whipped cream

£39.00 PER PERSON

A discretionary 10% service charge will be added to your bill

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