

CORPORATE MENU B

Starters

Seared Black Pearl scallops, black caviar, herb crust, petit pois purée, wrapped in pancetta, vin blanc

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 Scottish sirloin of beef, French fries, sauce 'Diane' (mushrooms, red wine, French mustard)

Desserts

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

Chocolate fondant with griottine cherries, hazelnut ice cream and fresh strawberries

Vanilla & raspberry pannacotta, blackcurrant sorbet, fruits of the forest cheesecake, fresh berries & coulis

£49.00 PER PERSON

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