

# 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

Mango and passion fruit cheesecake,  
served with fresh mango & strawberries

Vanilla & caramel pannacotta served with  
caramelised peach slices & physalis fruit

£39.00 PER PERSON

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

# CORPORATE MENU A