

CORPORATE MENU B

Starters

Seared Black Pearl scallops, salmon caviar,
pea purée, black pudding, 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

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

Grilled fillets of lemon sole, Dauphinoise gratin, samphire,
pimento purée, garlic, white wine, caper & lemon butter

Cornish cannon of lamb fillet, minted mash, parsnip purée
honey glazed carrots, roasted shallots, rosemary & red wine

Desserts

Caramel pannacotta, poached pear,
mango and passion fruit cheesecake

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

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

£49.00 PER PERSON

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

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