

Starters

Freshly Prepared Soup of the Day

With croutons, truffle oil and fresh herbs

Platter of Gravdlax

Cured salmon on a bed of lobster oil salad crowned with salmon mayonnaise

Terrine of Braised Ham Hock

Braised ham hock bound in parma ham served with a grape and apple chutney and toasted brioche

Sautéed king prawns

King prawn sautéed in garlic and parsley butter served with crisp melba toast

Classical Greek salad

Crisp leaves served with marinated olives, feta cheese, cucumber, red onions and cherry tomatoes

Carpaccio of smoked duck breast

Finely sliced duck breast with caramelised kumquat and mizuna salad with grain mustard dressing

Sorbets

To Cleanse your pallet, why not try one of our refreshing sorbets...

Raspberry & Black Pepper Sorbet

Florida Orange

Tangy Lemon

Main Course

Fillet of Beef

Pan seared fillet of beef on a bed of pressed lyonaise potatoes with port reduction and dressed watercress

Rack of Lamb

Oven roasted rack of lamb served with braised cinnamon red cabbage and mint jus

Fish of the Day

Pan fried fish of the day with lemon butter new potatoes, sautéed pok choi and a caper & anchovie beurre noisette

Herb Rolled Fillet of Pork

Roasted fillet of pork bound in parma ham with apple and potato mash and a creamed peppercorn & tarragon sauce

Roast butternut squash and toasted walnut risotto

Crowed with parmesan crisps, dressed rocket and balsamic glaze

Free Range Breast of Chicken

Tender roasted chicken breast infused with lemon & thyme served with boulangere potatoes & Cranberry Gravy

All mains are served with a panache of mixed roasted vegetables

Desserts

Strawberry Mille Feuille

Chantilly cream & fresh strawberry interlaced with flaky puff pastry

Aromatic semolina pudding

Warm semolina pudding served with frosted fruits and shortbread biscuit

Dark chocolate fondant

Warm chocolate cake with a soft chocolate centre served with amaretto ice cream

Ginger sponge

Steamed fluffy ginger sponge served with hot custard sauce

Spencer's Great Mess

Crunchy meringue pieces & mixed berries combined with whipped cream & a fresh fruit coulis

Selection of fine cheese

With crisp celery, apple, grapes, chutney and crackers

Coffee

Fresh Ground Coffee
Espresso
Cappuccino

Decaffeinated Coffee
Double Espresso
Café Latte

Irish Coffee
Jamaican Coffee

Calypso Coffee
French Coffee

Digestives

Grand Marnier
Bailey's Irish Cream
Cointreau
Calvados
Amaretto

Drambuie
Tia Maria
Grahams LBV
Taylor's LBV Port
Bénédictine