



Sample formal dining menus

Sample one-comfort

Starters

Goats cheese and red onion tartlets with watercress salad (v)
Peking duck, watermelon, cashew and coriander salad with tamarind dressing
Antipasti-cured meats, marinated peppers, olives and buffalo mozzarella with pesto foccacia
Crayfish and prawn cocktail with baby gem and Tabasco marie rose sauce
Roast pear, walnut and rocket salad with blue cheese dressing (v)

Main Courses

Roast pork belly, creamed potatoes, roast leeks, marsala gravy
Pesto crusted cod with garlic creamed potatoes and sweet roast red pepper sauce
Tuscan bean cassoulet with spicy Italian sausages
Rosemary and red wine braised beef with garlic mashed potatoes and buttered greens
Individual fish pies with cheddar mash and buttered greens
Baked spinach and butternut squash cannelloni (v)

Desserts

Chocolate espresso torte with vanilla marscarpone
Peach and amaretto individual trifles
Vanilla pannacotta with strawberry compote
Selection of British and Italian cheese with crackers and red onion chutney

Sample Menu Two-Indulgence

Starters

Seared black pepper beef fillet with rocket, radicchio and pine nut salad, reduced balsamic dressing
Scallops with black pudding, cauliflower puree, pancetta and parsnip crisps
Seabass ravioli with lemon and caper butter
Roast red and golden beetroot, crumbled goats cheese, winter leaves, toasted walnuts, honey and thyme dressing (v)

Main Courses

Venison and red wine pie with baby onions, parmesan puff pastry, roast root veg & garlic pomme puree
Seafood in saffron, chilli and herb broth with Sardinian Fregola and gremolata
Pan fried fillet of sole, lemon butter, brown shrimp, samphire and sautéed potatoes
Fillet steak with sautéed wild mushrooms, truffle pomme puree and purple sprouting broccoli
Butternut Squash risotto with sage butter and amaretti (v)

Desserts

Trio of rhubarb: rhubarb tart tatin, rhubarb and ginger mousse, rhubarb ice cream

Chocolate and espresso fondant, caramelised hazelnut brittle, vanilla bean ice cream

Hazelnut and amaretto tiramisu

Mille feuille of chestnut puree, vanilla marscarpone, chocolate shavings and candied oranges

Sample Menu Three-Exotic Starters

Shredded Peking duck and lychee salad, ginger and white miso dressing

Crispy chilli squid with mango and chilli relish

Hand dived shell on scallops with Thai style dressing

Selection of sushi with wasabi and soy

Crispy spiced tofu and mixed seaweed salad with ponzu dressing

Stir fried spicy pork, served with iceberg lettuce wrappers and soy dip

Main Courses

Cha sui pork belly, jasmine rice and braised pak choi in garlic and soy

Seared beef fillet with wasabi mash and green beans with shallot dressing

Whole steamed sea bass with ginger and spring onions, sesame noodles

Pad Thai with spiced tofu, served with Chinese leaves (v)

Desserts

Chocolate fondant with green tea ice cream

Sticky rice with coconut ice cream and fresh mango

Toffee apples and banana with sesame cream

Exotic chilled fruit salad