



## OPENING BATSMAN

Citrus cured salmon with avocado puree, pink grapefruit and orange segments,  
black lumpfish roe

Rosary goat's cheese rye and walnut cheesecake with textures of onion  
(Red onion jam, crispy shallot, roasted baby onions, parmesan & onion seed crisp)

Coronation chicken terrine with apricot puree, curried mayonnaise, crispy naan bread  
and micro coriander

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Roast rump of lamb with fondant potato, glazed baby carrots, fennel, roasted garlic puree  
and balsamic jus

Fillet of local beef with stilton mashed potato, wilted green kale, king oyster mushroom  
crisps, celeriac puree, red wine jus

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Masala roasted salmon with cauliflower 3 ways, roasted almonds, spinach pakora,  
coriander and curry oil  
(Purple cauliflower cous cous, saffron cauliflower and roasted cauliflower)

Homemade lemon tart with "raspberries" and micro basil  
(Raspberry sorbet, raspberry coulis, fresh raspberries, raspberry jelly and sherbet)

Warm chocolate brownie with homemade marshmallows, Guinette cherries, kirsch syrup  
and sweet shop ice cream

Confit pineapple and "coconut"  
(Coconut meringue, coconut curd, homemade coconut sorbet and coconut crumble)

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Tea, coffee and petit fours

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**£42 per person**

Kindly select one dish from each course for your guests, a vegetarian option can also be chosen as an  
alternative if required.

*All of our prices include VAT at the prevailing rate*