

Sample Dinner Menus

Starters

- Sizzling tiger prawns with chilli, ginger and lime with roasted cherry tomatoes and fennel
Asparagus, smoked salmon and stilton
Asparagus with salsa verde
- Pears poached in red wine and spices filled with Roquefort cheese on a bed of watercress
Corn cakes with spicy prawns and coriander chutney
- Goats cheese and caramelised shallot tatin with goats cheese or crème fraiche and rocket (V)
Roasted cherry tomato tatin with balsamic syrup and goats cheese (V)
Pear tatin with goats cheese, balsamic syrup on dressed salad leaves (V)
Wild mushroom risotto
Roasted Mediterranean vegetables with salsa Romesco or aioli (V)
- Parma ham and goats cheese stuffed mushrooms on a dressed rocket salad
Caramelised pear, gorgonzola and walnut salad (V)
- Classic parmigiana (with aubergine and home made tomato & basil sauce) (V)
Salmon & dill fish cakes with sweet chilli sauce or tartare sauce

Main

- Aubergine millefeuille with layers of goats cheese and tomato confit (V)
- Roasted red pepper stuffed with a buttery prawn and courgette risotto on bed of tomato sauce
Creamy fish, salmon and prawn pie
Spicy chorizo chicken penne in a rich and creamy tomato sauce
- Corsican Beef (made with organic beef and good quality white wine and mushrooms)
Ginger salmon en croute
- Leek and ricotta cannelloni with bechamel, cheese and tomato sauce (V)
Roasted sea bass fillet with lemon herb potatoes
Lamb and date tagine with pomegranate and lemon
Ginger salmon en croute
- Smoked salmon penne with a cream, lemon and dill sauce
Cod baked with prawns and a rich cream sauce
Sea bream/bass fillets with ratatouille
Salmon with prawns and spicy tomato sauce
Sicilian salmon with anchovies, tomatoes and lemon
Coq au vin
- Chicken with a creamy white wine (or madeira) & mushroom sauce served with seasonal vegetables and pan-fried potatoes

Dessert

- Rich and moist chocolate cake (no flour) & double cream
- Our famous triple chocolate brownies with home made vanilla ice cream
Sticky Toffee pudding and sticky toffee sauce
Tiramisu
White chocolate and raspberry tart
- Raspberry & almond frangipane tart made with amaretto, raspberry preserve and fresh raspberries
Apple, prune and Armagnac cake
Chocolate fudge cake
Rich chocolate praline torte
- Hot chocolate fondant puddings served with thick organic double cream
Tarte au citron with organic double cream
Crème Brulee (organic cream and eggs) & berries
Raspberry and ginger swirl cheesecake
- Melting white chocolate and ginger puddings served with thick organic double cream

(V) Vegetarian