

PRESTIGE MENU A

Canapés

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Pumpkin soup, aged parmesan

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Salad of Cromer crab and carrot 'à la grecque',
ginger and carrot dressing

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Sautéed Scottish scallops,
curried shallots, sweetcorn and mushrooms

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Suffolk pork three ways with spiced apple purée
glazed red onion and calvados jus

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Mascarpone cream, grapefruit sorbet

or

Selection of English and French cheeses
(supplement £8.00)

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Lemon pannacotta with a blackberry salad,
basil ice cream and warm honey madeleines

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Coffee or infusions and chocolates

£100.00 per person

PRESTIGE MENU B

Canapés

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Carrot and cardamom soup,
roasted New Caledonia tiger prawn

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Casterbridge beef carpaccio,
confit foie gras with pain d'epices, beetroot salad

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Scottish lemon sole with Dorset crab,
celeriac purée, soft poached quail egg

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Roasted rack of Cumbrian lamb with confit shoulder,
dauphinoise potatoes, French beans with almonds and shallots

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Mascarpone and vanilla cheesecake, poached mango

or

Selection of English and French cheeses
(supplement £8.00)

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Granny Smith apple parfait
with blackcurrant mousse and cider sorbet

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Coffee or infusions and chocolates

£110.00 per person

PRESTIGE MENU C

Canapés

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Parsnip and honey soup

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Marinated breast of quail and crispy leg,
ballottine of foie gras, beetroot salad

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Native lobster, langoustine and salmon ravioli,
lemongrass and coconut bisque

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Roasted fillet of Casterbridge beef,
smoked potato purée, artichoke relish and watercress

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Apple jelly with a blackcurrant mousse and cider sorbet

or

Selection of English and French cheeses
(supplement £8.00)

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Valrhona chocolate fondant with feuillantine,
banana and passion fruit ice cream

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Coffee or infusions and chocolates

£120.00 per person

MENU D

Canapés

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Amuse bouche

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Citrus-cured Loch Duart salmon,
Dorset crab, fennel and apple salad, beetroot purée

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Balmoral Estate venison with creamed cabbage and bacon,
glazed carrots and wild mushrooms

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Selection of English and French cheeses
(supplement £8.00)

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Cinnamon crème brûlée with pear sorbet,
hazelnut and orange sablé

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Coffee or infusions and chocolates

£95.00 per person

MENU E

Canapés

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Amuse bouche

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Tortellini of pumpkin and sage,
crushed amaretti biscuits, parmesan cream

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Braised Loch Duart Salmon with black pepper gnocchi,
salami, broccoli and a chicken velouté

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Selection of English and French cheeses
(supplement £8.00)

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Caramelised apple tart Tatin,
with iced Jersey cream

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Coffee or infusions and chocolates

£85.00 per person

MENU F

Canapés

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Amuse bouche

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Butternut squash soup with Noir de Bigorre ham,
fricassée of wild mushrooms, rosemary croutons and parmesan

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Pot-roasted Guinea fowl with braised red cabbage,
Trompette de la mort, morel velouté

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Selection of English and French cheeses
(supplement £8.00)

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Chocolate and almond torte,
mandarin sorbet

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Coffee or infusions and chocolates

£85.00 per person