



## *Cold Starters*

*Aromatic butter poached salmon roulade -  
Anya potato and soft herb salad - Hollandaise*

*Smoked salmon terrine - Watercress coulis*

*Prawn cocktail - Saffron Hollandaise - Asparagus and cherry on the vine tomatoes*

*Carpaccio of tuna - Mariniere vegetables - Grape juice vinaigrette*

*Dover sole and langoustine terrine - Shellfish vinaigrette - Baby mizuna leaves*

*Chicken terrine - Pistachios and smoked bacon - Port wine dressing*

*Organic chicken roulade stuffed with Artisan Chorizo -  
Herby Arborio risotto rice - Peperonata - Port syrup*

*Duck terrine - Fig and apple chutney - Lambs lettuce - Game jus*

*Gran Reserva Serrano Ham - Gruyere cheese and leek tart - Roast pear chutney*

*Carpaccio of Scotch fillet of beef - Parmesan panna cotta - Curly endive*

*Roquefort and spinach souffle roulade - Chargrilled marinated vegetables - Pesto (v)*

*Asparagus and leek tart - Aromatic goats cheese mousse -  
Chardonnay poached pear (v)*

*Chargrilled Mediterranean vegetable and goats cheese terrine - Tomato fondue (v)*

# Starters



## *Hot Starters*

*Asparagus soup - Hot smoked salmon*

*Watercress and mint soup - Roast monkfish and pancetta*

*Butternut squash soup - Sautéed wild mushrooms and roast corn fed chicken*

*Cream of wild mushrooms - Pan roasted Artisan chorizo*

*Mussel and saffron chowder - Shredded smoked salmon and cress*

*Lobster Bisque - Avocado, potato and plum tomato timbale*

*Roast red pepper and tomato soup - Goat's cheese quenelles (v)*

*Galette with goats cheese and pepper marmalade - Tomato Beurre Blanc (v)*

*Tartlet with wild mushrooms, leek and smoked Applewood cheese -  
Chargrilled Mediterranean vegetables (v)*

*Serrano ham wrapped tuna - Fennel and Pak Choi salad - Shellfish reduction*

*Pan-roasted monkfish - Broad bean purée - Crisp Parma Ham - Orange beurre blanc*

*Roast salmon fillet - Ratatouille vegetables - Chervil oil*

*Seared king scallops - Cauliflower tarte tatin - Sauce Vierge*

*Provençal chicken roulade - Pommes Lioness -  
Tarragon and Dijon mustard Velouté*

*Sage roasted quail - Barigoule vegetables - Truffle jus*

# Starters