

## *Hot Starters*

Asparagus soup with oven roasted salmon and Parmesan tuile

Provençal mussel and fish chowder with saffron\*

Roast red pepper and tomato soup with basil and deep-fried Camembert (v)

Pancetta wrapped salmon medallions with mascarpone and sun-blushed tomato risotto,  
port wine syrup and rocket pesto\*

Crispy parcel of goats cheese with fig and red onion chutney, sauce Vierge and aged balsamic (v)

Ballotine of corn-fed chicken with herb and apple stuffing, aromatic potato salad,  
whole grain mustard dressing and red wine drizzle

## *Cold Starters*

Contemporary prawn cocktail with saffron Hollandaise, Asparagus, vine tomatoes and baby leaves\*

Glazed cured salmon and Gruyère cheese terrine with granny smith apples and port reduction

Tian of hot smoked salmon and avocado with asparagus and Bouillabaisse dressing

Free-range chicken roulade stuffed with Artisan chorizo, risotto rice and  
herbs served with Aromatic Mediterranean salad\*

Goats cheese and roasted sweet vegetable terrine with tomato, olive oil and basil salsa (v)

(v) Suitable for vegetarians



## *Wine to match Hot Starters*

Provençal mussel and fish chowder with saffron

Côtes de Provence Rosé 'Carte Noire', Saint Tropez - France - £10.50

This wine is served in many of the Riviera's best restaurants.

Pale, crisp and fruity with gentle cherry flavours; the classic combination with Provençal fish soup.



Pancetta wrapped salmon medallions with mascarpone

and sun-blushed tomato risotto, port wine syrup and rocket pesto

Verdicchio di Castelli di Jesi Classico, Fattoria Laila - Italy - £10.50

Fresh and fruity with lemon flavours and a nutty finish, ideal with fish and seafood.

A noted producer from the east coast, near Ancona. The wine has enough flavour to marry well with the pancetta and risotto and is crisp and refreshing, the perfect foil to the pesto.

## *Wine to match Cold Starters*

Contemporary prawn cocktail with saffron Hollandaise,

asparagus, vine tomatoes and baby leaves

Sauvignon Blanc, Siete Soles Estate - Chile - £8

Similar in style to New Zealand Sauvignon, this is an exceptional value wine with intense, passion fruit and green pepper flavours. This style of wine is ideal with shellfish with its refreshing crispness.



Free-range chicken roulade stuffed with Artisan chorizo,

risotto rice and herbs served with aromatic Mediterranean salad

Rioja Crianza, Conde de Valdemar - Spain - £12

Smooth flavours of black cherry and plum. Valdemar is a 5\* winery, according to all critics, known for superb aged Riojas with the classic oaky flavours. This red wine is packed with flavour but not too full, so will complement the chicken, and the chorizo and rice will remind one of Spain.