

# MENU

## TO START

*a selection of miniature starters*

### **Wye Valley smoked salmon and prawn cocktail filled dragon ball**

Classic prawn cocktail accented with smoked salmon wrapped in avocado

### **Cinnamon grilled fig**

With Parma ham and aged balsamic

### **Tarragon and lime compressed watermelon**

With Labneh, pickled red onion, pepitos, rocket and honey

## MAIN

*your choice of main*

### **Black truffle roasted breast of chicken**

Set on a bed of Champagne and Bacon Braised Creamy Cabbage served with Roasted Root Vegetables

### **Duet of beef**

Marinated and Grilled Bistro Steak and Bone Marrow Crumble topped Red Wine Braised Beef, Roasted Root Vegetables and a Forest Mushroom Sauce

### **Pan roasted king oyster mushrooms and Moroccan spice roasted heritage carrots**

Served with a Cauliflower puree, Crispy Kale and Braised Leeks finished with Sweet and Sour Sultanas, Crispy Falafels, Smoked Feta Cheese and finished with a Warm Curry Vinaigrette

## DESSERT

### **Banoffee and chocolate tart**

With a stem ginger ice cream and toasted meringue