



## SPRING DINNER MENU

### STARTERS

Beef Carpaccio w Parmesan Shavings & Rocket Salad

Mackerel pate w Crisp Breads

Smoked Salmon Terrine & Pickled Cucumber

Sweet Garlic Galettes w Asparagus & Plum Tomato Salad

Spiced Cauliflower Fritters w Citrus Yoghurt

Wild Garlic Soup w Goats Cheese Croutons

### MAINS

Red Mullet w Roasted Red Pepper & Chorizo Sauce on Potato Cake w Deep Fried Leeks

Grilled Bream w Mustard & Tarragon Cream Sauce & Saute Potatoes

Lemon Roasted Poussin

Braised Pork Cheeks w Baby Leeks & Sultana Ragù

Slow Cooked Pork Belly served on Potato & Black Pudding Crisp Cake w Spring Vegetable Medley, Apple

Compote & Crackling Shards

Grilled Rack of Lamb w Smashed Jersey Royals & Salsa Verde

Sliced Lamb Rump on Israelie Cous Cous w Ratatouille

### DESSERTS

Belgium Waffle w Caramelised Banana, Vanilla Ice Cream & Toffee Sauce

Roasted Rhubarb, Orange & Crystallised Puff Pastry

Lemon Curd Tartlet w Ginger Crumb

Chocolate Pot w Candied Cashews & Crème Fraiche