



## **Food of the Gods Menu**

**Prices start from \*£63 per person 7 Courses**

### **Canapés**

A Selection of Antipasti

Seared Foie Gras, Confit Apple and Fig Chutney Crostini

Seared King Prawns with Mango, Lime and Coriander Salsa

Tuna sashimi served on a sesame tuile with apple and beetroot salad

### **Amuse Bouche**

Pan roasted turbot with a spiced Asian consommé and coriander salad with Spicy salted Turbot "crackling"

### **Starter**

Singapore style Lobster with a micro herb salad

### **Main**

Pan roasted Beef fillet with a gratin of Truffles, Thyme infused fondant potato, parsnip crisps and garlic puree with sautéed artichokes and a port glaze.

### **Dessert**

Baileys crème brûlée served with coffee and praline ice cream and a dark chocolate sorbet

### **Cheese**

A selection of 4 local cheeses served with fresh seasonal fruit and preserves

### **Petit Fours**

A selection of handmade chocolates

\*Prices are based on a party of 8 people, please use the contact form on the website to confirm your booking.