

Oyster Room Menu

Piccolo

Selection of chef's canapés on arrival

Soup of the day with homemade bread

Poached haddock Florentine

Chicken, Chorizo and roasted bell pepper terrine

Duck breast on stir fried Bok choi and egg noodles with soy and sesame dressing

Charred lamb chops with Dauphinoise potatoes and red wine jus

Poached salmon on charred asparagus with hollandaise sauce

Vanilla crème brûlée with shortbread biscuit

Lemon curd tart with raspberry sorbet

Chocolate brownie with vanilla ice cream

Cafetiere coffee and biscuits

£24.50 per person

**All menus are pre-order only 7 days before joining us
(Hire charge for the Oyster room is £75.00)**

Oyster Room Menu

Rock

Chef's canapé selection on arrival

Mozzarella and basil risotto balls with oven roasted tomatoes and roquette salad

Chilli and lime marinated tiger prawns with mango and coriander salsa

Crispy duck filo parcels on oriental salad with hoi-sin sauce

Roasted rump of lamb on sautéed baby vegetables with port jus

Corn fed free range chicken breast with truffle mash, charred asparagus and chestnut mushroom cream sauce

Baked cod fillet with herb and parmesan crust minted new potatoes and pea veloute

Chocolate tart with baileys clotted cream

Strawberry and Pimms jelly with mint granita and tuille biscuit
Blueberry cheesecake with blueberry compote

Coffee and chocolate truffles

£29.50 per person

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Oyster Room Menu

Native

Pan fried scallops with wild mushrooms and pancetta

Foi gras pate with Melba toasts and fig chutney

Crab and spring onion cakes with sweet corn and avocado guacamole

Smoked chicken, spinach and Parma ham roulade and roasted bell peppers

Fillet of beef wellington with red wine jus, parmentier potatoes
and confit broad beans

Lobster Thermidor with garlic green beans and celeriac puree

Pan roasted monkfish wrapped in Parma ham on basil mash
with tomato beurre blanc

Whole roasted Quail with fondant potatoes, sautéed greens and roasting jus

Local cheese board and biscuits

Assiette of miniature desserts

Coffee and chocolate truffles

£42.50 per person

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