

SAMPLE SPRING 2014 MENU

Timbale of local crab on a bed of English asparagus

Pan fried sardines with a gooseberry sauce

English asparagus – lightly steamed finished with shavings of Ashmore cheese



Loin of lamb with dauphinoise potatoes and ratatouille vegetables

Chicken breast stuffed with asparagus served with a watercress cream sauce and served with seasonal new potatoes

Roasted sustainable cod on a sweet pepper risotto

All main dishes are served with a panache of carrots, French beans and baby corn



Vanilla cheesecake cream with a ginger snap and gooseberry compote

Chocolate pot with chantilly cream and tuille biscuits

Strawberries mille feuille



Fresh filter coffee or tea

Home made petit fours