

## **EPICURE MENU**

*A FINE DINING THREE COURSE SELECTION, ENSURING AN  
UNFORGETTABLE DINING EXPERIENCE*

**TO START...**

**SMOKED MOZZARELLA & PESTO SALAD**  
*WITH A TOMATO CONCASSE BRUCHETTA*

**GRAVADLAX**  
*LEMON & LIME TWISTS & FINES HERBS CRÈME FRAICHE*

**BOUCHE SALEE OF FRUIT DE MER**  
*SERVED HOT IN A CHERVIL CREAM SAUCE*

**HOME MADE CHICKEN LIVER & PORK TERRINE**  
*WITH APRICOTS AND SMOKED BACON EN CHEMISE  
(PREPARED COARSE UNLESS OTHERWISE REQUIRED)  
SERVED WITH CRISP BREAD AN SWEET ONION CHUTNEY*

**HALVED BABY MELON**  
*FILLED WITH PINEAPPLE & PASSION FRUIT  
AND A BELLINI DRIZZLE*

**CREAMY POTATO & SPANISH ONION SOUP**  
*WITH FLAKED SMOKED HADDOCK*

**STRAWBERRY & ASPARAGUS DARTOIS**  
*DRESSED WITH A CHILLED HOLLANDAISE*

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**YOU MAY, AT THIS STAGE LIKE THE IDEA OF A REFRESHING  
CITRUS & CHAMPAGNE SORBET  
GARNISHED WITH FRESH BERRIES**

**(SUPPLEMENTAL CHARGE APPLIES)**

**MAIN COURSE...**

**BASTION OF LAMB CUTLETS**  
*IN A RIOJA & ROSEMARY SAUCE  
& A BARQUETTE OF REDCURRANT*

**SUPREME OF CHICKEN**  
*COOKED IN AN INFUSED COURT BOUILLON AND  
SERVED IN A CREAMY SWEET SHERRY SAUCE WITH A WILD DUXELLE*

**ROND OF BEEF EN DAUBE**

*SERVED WITH CARAMELISED BABY ONIONS AND A PORT JUS*

**TRIMMED FILLET OF ENGLISH PORK**

*WITH A SAUCE BONTEMPS & APPLE & ARMAGNAC COMPOTE*

**MEDALLIONS OF MONK FISH A LA BOULANGERE**

*SERVED WITH ROASTED VINE TOMATOES AND  
A DRIZZLE OF SAFFRON CREAM*

**GARLIC & CREAM CHEESE STUFFED BREAST OF CHICKEN**

*SERVED IN A SAUCE ITALIENNE*

**SPINACH & MUSHROOM FILO BUNDLE**

*SERVED ON A RED PEPPER COULIS*

**DESSERT...**

**CHAMPAGNE, STRAWBERRY & ELDERFLOWER JELLY**

*SERVED WITH A CHANTILLY CREAM SCONE*

**AMERICAN STYLE BAKED CHEESECAKE**

*SERVED WITH WARM AMARETTO CHERRIES*

**TART AU CITRON**

*WITH MULLED SUMMER BERRIES & SWEETENED CRÈME FRAICHE*

**PANACHE DE SORBET**

*BRANDY SNAP BASKET FILLED WITH A TRIO OF REFRESHING SORBETS  
AND SURROUNDED BY RASPBERRY COULIS*

**SWEET RHUBARB TART**

*TOPPED WITH A GOOSEBERRY FOOL*

**TUILLE BASKET OF FRESH STRAWBERRIES**

*SERVED WITH A VANILLA CREAM AND CURLED DARK CHOCOLATE*

**TART AU CHOCOLAT**

*WITH FRESH RASPBERRIES AND CREAM*

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**FRESHLY BREWED COFFEE AND PETIT FOURS**