



## Sample Dinner Menus

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### Sample Dinner Menu 1 - £28pp plus VAT

#### *Starters*

Fresh salmon cured with orange & black treacle, salad of marinated fennel, green bean & spinach,  
honey & mustard dressing

Hock of ham, fresh mint & pea terrine, homemade piccalilli, toasted courgette, lemon & dill bread

Potted salt beef, gherkin, horseradish cream, toasted soda bread

Wild mushroom, leek & gruyere cheese tart, truffle dressed leaves (V)

*Artisan bread from The Last Anchor bakery*

#### *Main*

Roasted fillet of hake with a mushroom crust, white bean puree, baby spinach, tarragon cream

Braised rolled pork belly, lemon mash, caramelised apples, red wine shallot jus

Slow roasted duck leg, spring onion mash, compote of gingered rhubarb, five spice sauce

Risotto verde, baby broad beans, peas, mint & parmesan (V)

*Served with seasonal vegetables*

#### *Dessert*

Summer fruit brioche pudding torte, ginger mascarpone, homemade sponge fingers, orange anglaise

Crème caramel, fresh strawberries, shortbread biscuits, thick set mint cream

Chocolate & banana brownie, pistachio ice cream, butterscotch sauce

Cafétiere coffee & petit fours

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## Sample Dinner Menu 2 - £30pp plus VAT

### *Starters*

Carpaccio of lamb or venison, pickled walnuts, beetroot, goat's cheese & rocket

Seared tuna with a confit of baby onions, orange dressing

Spiced rare roast beef, beetroot croquette, garlic & goats cheese dressing

Tarte tatin of artichoke, red onion, cherry tomato, garlic & goats cheese dressing (V)

*Artisan bread from the Last Anchor bakery*

### *Main*

Paupiettes of sole with wild mushrooms, crab, rocket & watercress pesto

Corn fed chicken filled with leek & tarragon butter, wrapped in pancetta on braised butter beans

Shank of lamb braised in thyme, garlic, tomatoes on griddled lemon potatoes, courgettes & aubergines

Chickpea & butterbean tagine with coriander, preserved lemons, fresh herb yogurt dressing

*Served with seasonal vegetables*

### *Dessert*

A trio of:

White chocolate & coconut pannacotta, spiced pineapple

Classic lemon tart

Chocolate pistachio cake

Or

Raspberry crème brulee

Chocolate mousse cake, hazelnut brittle, crème fraiche

Apple custard tart

Cafétiere coffee & petit fours

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