

# An Elegant Affair

Start your evening with a warm welcome and a delightful arrival fizz.  
Indulge in a sumptuous three course dinner accompanied by fine table wine.

## Starters

### **Oak Smoked Salmon**

Cucumber & dill salad & lime vinaigrette. Herb roasted croûte

### **Chicken Liver Pâté**

Winter fruit chutney & parsnip crisp.  
Herb roasted croûte

### **Roasted Aubergine**

Air-dried tomatoes, olive & caper salsa.  
Crumbled feta & toasted seeds

## Mains

### **Tarragon Roasted Chicken Supreme**

Dauphinoise potato & thyme roasted carrot. Truffled mushroom sauce

### **Feather Blade of Beef**

Braised in red wine & bay gravy.  
Dauphinoise potato & roasted carrot

### **Pan Fried Sea Bass**

Warm fine bean & potato salad.  
Sherry, honey & mustard dressing

### **Leek, Parsnip & Potato Wellington**

Sweet potato fondant & thyme roasted carrot. Curried coconut sauce

## Desserts

### **Chocolate & Honeycomb Tart**

Italian meringue, gold dust  
& dulce de leche

### **Stilton Cheese Plate**

Winter fruit chutney, honey,  
walnuts & crackers

### **Mulled Pear**

Ginger sponge & chantilly cream

*"The evening was excellent along with the staff and the amazing food."*

- CMS, December 2024

