

All dishes prepared from fresh ingredients

Please contact to discuss dietary requirements and/or any special requests.

2-6 guests £50 per person

Example Spring/Summer Menu

Starters

Thai-Style Fish cakes, Dressed Wil Rocket, Chilli Jam

Carpaccio of Venison, Extra virgin Olive oil, Balsamic glaze, Parmesan shavings

Twice Baked Smoked Haddock Soufflé, Red onion marmalade

Smoked Salmon Mousse, Dill Pickled Cucumbers & Watercress

Smoked Pepper Butterbean Hummus with Chargrilled Cumin Flatbread & Rocket

Fig & Olive tapenade with griddled Sourdough Bread

Main Courses

Middle Eastern Spiced Aubergine and Cauliflower with Peppers, Tomato, Cinnamon & Cumin

Chicken with Basil & Mascarpone cheese in Pesto & slow roasted cherry tomatoes

Pan-Fried Fillet of Cod, Basil crushed New potatoes, Tomato Salsa, Spring Veg

Smoked Haddock & leek risotto with white wine, Crème fraiche Cheddar & gruyere cheese

'Gressingham' Duck Breast, Sweet Potato Puree, Spring Greens, Ginger wine sauce

Wild Boar Ragu, Slow cooked in Red wine with mushrooms, served with Pappardelle & topped with a crumb of Regato cheese, parsley & Black olives

Desserts

Gin & tonic Semifreddo, A frozen lemon parfait topped with Lemon curd

Chocolate & almond Torte, flourless, rich & indulgent, served with fresh raspberries

Sticky Toffee Pudding, All butter Date & vanilla sponge with either Ice cream or fresh cream

Mojito Cheesecake, flavours of Lime, Rum & mint set on a buttery biscuit base

Apple Strudel, Crisp filo pastry spiced apples, pecans & sultanas with homemade vanilla custard

TO ENQUIRE/ BOOK PLEASE CONTACT Roger Aston rogast@hotmail.com 07787908496