

Starters

*Tian of smoked chicken
Papaya pommery mustard mash*

*Caramelised walnut, pear and stilton salad
Raspberry vinaigrette*

*Seafood chowder
Whole meal soda bread*

Main Course

*Pan fried sea bream fillet
Spring onion mash, braised fennel and a lemon beurre blanc*

*Baked breast of corn fed chicken
Port lemon and thyme jus*

*Roast vegetable crumble
Pea & mint puree and glazed baby tomatoes*

Dessert

*Strawberry Vacherin
Balsamic glaze*

*Rich chocolate & praline truffle
Pineapple compote*

*Italian tiramisu
Coffee, mascarpone and amaretto mousse*

Coffee and chocolate Truffles

*Prices start from £31.50 per person, including a glass of champagne
Menu is available on the 11th, 14th or the 17th February 2012*