

Choose from the following Platinum menu options:

## Starters

### **Cream of Paris mushroom & tarragon soup**

**Marinated salmon & prawn Caesar**, sunblush tomato, thai asparagus, black olive & shaved padano

**Oven baked goats cheese crotin** on granary crostini with prosciutto, mesclun leaf & basil oil

**Buffalo mozzarella with bocconcini pearls**, seared cherry tomatoes, mizuno leaf & herb oil, ciabatta croute

## Main Courses

**Supreme of chicken filled with chorizo**, sunblush tomato & basil mousse, Parisienne potatoes, sauté of sugar snaps & fine beans, port wine jus

**Magret of Gressingham duck**, fondant potato, french beans with red pepper jardinière & monmorency sauce

**Herb crusted & dijon glazed rump of lamb**, courgettes provencale and savoy cabbage, rissole potatoes, balsamic vinegar & redcurrant jelly sauce

**Roast contrefilet of beef**, Anna potatoes, panache of vegetables, crisp Yorkshire pudding, red wine & shallot jus

## Desserts

**Double chocolate teardrop mousse** wild berry snobinette

**Raspberry brulee** served with cantuccini biscotti

**Apple & blackberry crumble tart** with vanilla custard



## Vegetarian main courses

- ✔ **Pithivier of goats cheese**, spinach, mushroom & red peppers, pink peppercorn cream, new potato wedges and broccoli
- ✔ **Wild mushroom ravioli** with seared fennel & cherry tomatoes, basil cream sauce & toasted pinenuts, garlic bread and green salad
- ✔ **Roasted bell pepper with chilli bean casserole**, braised coriander rice and tortilla chips and guacamole
- ✔ **Aubergine moussaka**, layered Mediterranean vegetables served with Greek salad