

## £55.00 Menu

Warm Parmesan and Smoked Paprika Shortbread Biscuits  
Rustic Bread with Roasted Cashew Nut and Basil 'Pesto'  
Black Olive Tapenade

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Baked Chevre 'Millefeuille'  
French goats cheese wrapped in puff pastry and baked. Rocket salad with walnuts, beetroot vinaigrette

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Amuse Bouche  
Butternut squash, coconut milk, root ginger, chilli, and coriander leaf soup

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Boeuf a la 'Bourguignon'  
Tender slices of British beef, pork belly, streaky bacon, shallots, mushrooms, garlic, thyme, bay and parsley.  
Slowly braised in beef marrowbone stock, red wine and Cognac

Gratin Dauphinoise  
Chantenay Carrots with Fennel Seeds and Honey  
Buttered Broccoli  
Green Salad

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Crème Brulee  
Blueberry and apple compote. Lemon shortbread biscuit.

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Cafetiere Coffee  
Assorted Sweetmeats

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