

# Sample 3 Course Menu

## **Pan Seared Scallops**

Crispy, Smoked Pancetta, Cauliflower Puree

## **Breast of Pigeon**

Black Pudding, Apple Crisps, Thyme Jus

## **Portobello Mushroom**

*Stuffed with Goats Cheese, Served with Pesto and Tomato Pine Nuts*

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## **Fillet of Beef**

Boulangère Potato, Onion Puree, Prune and Armagnac Sauce

## **Supreme of Chicken**

Stuffed with Chorizo and Black Pudding, Creamed Potato, and Chicken Jus

## **Fillet of Hake**

Confit Potato, Wilted Greens, Prawn Beurre Blanc

## **Butternut Squash Pappardelle (V)**

Topped with Parmesan

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## **Classic Crème Brule**

With vanilla shortbread

## **Lemon Tart**

Served with Chantilly Cream

## **Selection of Ice Creams and Sorbets**

Vanilla, Chocolate, Strawberry // Orange, Raspberry, Mango

## **Please Note:**

*All menus can be tailored to suit personal preferences, and we are happy to accommodate any dietary requirements. Please let our team know in advance so we can ensure every guest enjoys their dining experience.*