



alfresco

BAR & RESTAURANT

*Our **new** executive chef John Dickson, presents this seasons a la carte menu inspired by seasonal produce and flavours. We use locally sourced ingredients and naturally reared free range and sustainable fish where possible*

PRIMI

Poached plum tomato filled with a roasted vegetable ratatouille,
pesto dressing and a crisp crostini

Ballotine of hake and crème fraiche served on a
vine tomato and basil coulis

Surrey ham hock and flat leaf parsley terrine wrapped in
24 month aged Parma Ham served with a white onion compote and
toasted homemade Italian bread

SECONDI

Vegetable risotto made with shaved Parmesan in a vegetable nage
topped with tempura vegetables

Grilled fillet of fresh haddock with a polonaise herb crust,
new season baby potatoes and parsley cream sauce

Chargrilled supreme of corn fed chicken filled with
mozzarella bocconcini on a bed of creamed cabbage and leeks,
forestiere potatoes finished with Marsala jus

DOLCI

Raspberry panna cotta
served with fresh fruit coulis and raspberry sorbet

Cheese board (*supplement £4.00*)

£25.00 per head 3 courses
All prices incur a 10% service charge