



alfresco

BAR & RESTAURANT

PRIMI

Oven baked Crottin de Chavignol goats cheese on oven roasted Surrey beetroots with a cherry vine tomato and rocket salad

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

Confit of Gressingham duck rilette and crisp mesclun salad served with a five spiced plum chutney and toasted brioche

SECONDI

Cassoulette of organic beans in a spiced tomato and herb sauce topped with marinated aubergine and a herb pommé puree

Chargrilled fresh bluefin tuna steak nicoise, fresh anchovies, green beans, Kalamata olives, vine tomatoes, paprika peppers, new potatoes and soft boiled quail eggs

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*)

£30.00 per head 3 courses

All prices incur a 10% service charge