

TASTE BUDS

A FEW STARTER, MAINS AND PUDDINGS

Salt and pepper squid, watercress and radish salad with tomato salsa

Seared Scallops with chilli, ginger and garlic with mixed leafs and light lemon dressing

Selsley Crab salad with coriander, spring onion, mango and Thai spiced dressing with lemon, fish sauce and fresh chillies

Oven baked pancake with goat's cheese, yellow vine tomatoes and fresh basil topped with a parmesan crust

Hot and sour laksa soup

Roast pumpkin, sesame and rocket salad

Roasted red onions, butternut squash, vine tomatoes, feta and fresh thyme with a pinch of chilli

Chicken Satay in chicory leaves with peanut satay sauce

MAIN

Roasted Skate with caramelised garlic and sherry vinegar with scalloped potatoes

Salmon cooked in foil with chilli, spring onion, ginger, soy, honey and plum with steamed rice and bok choy

Slow cooked lamb with paprika, balsamic red onion shallots in red wine with fresh parsley, small roasted potatoes, a parsnip, organic carrot brandale and garlic spring greens

A rich deep beef panang with noodles and crisp mange tout

Pork fillet marinated in soy sauce and sesame oil crusted in sesame seeds

Wild mushroom, fresh minted pea and thyme risotto with fresh parmesan

PUDDING

White chocolate cheesecake with passion fruit pulp

Rich chocolate, stem ginger and fresh orange cake with brandy mascarpone

Tangy lemon tart with berries, raspberry coulis and homemade yogurt

Trio of puddings