

Broccoli and Stilton Soup

Stuffed Grilled Flat Mushroom

With curried vegetables glazed with a parmesan crumb on savoury rice.

Avocado Cheesecake

Avocado, mascarpone cheese, pimentos, onion, chive, roasted hazelnut base, sweet chilli sauce

Smoked Shredded Chicken

On a mixed salad, water chestnuts, spring onion, light smoky mayonnaise sauce

Sea food Platter

Poached Salmon, crab tian, smoked salmon, hardboiled egg, horseradish cream, bread and butter

Glazed Goats Cheese

On a tomato and shallot tart tatin, mixed leaves, pesto dressing

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Asparagus, Sweet Potato and Leek Tart

Glazed with camembert, carrot and courgette ribbons, sauté potatoes, spiced tomato sauce

Spinach, Mushroom and Sun- Dried Tomato Risotto

With crumbed goats' cheese and a mushroom essence sauce

Salmon Fillets Wrapped in Plaice

Seared spinach, mashed potato, leeks mornay, pea cream

Collops of Monkfish Tail Wrapped in Cured Ham with Tiger Prawns

Leek and mushroom fricassee, cocotte potatoes, glazed carrots,

Beef Bourginone

Creamed potatoes, broccoli and macedoine of vegetables

Fillet of Seabass

Asparagus, broad beans, shredded mange tout, crushed new potatoes with smoked salmon and cherry tomatoes, lemon beurre blanc

Honey & Mustard Glazed Confit Belly Pork and Sausage Cake

Ratatouille of vegetables, colcannon, fine beans, apple cider cream sauce

Roast Chump of Lamb

Garlic cream potatoes, caramelised red cabbage, confit carrots, rosemary and redcurrant jelly sauce

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Crème Brulee

Rolled tuile biscuit and fresh fruit garnish

Cherry Crumble Slice

Black cherry compote and custard

Passion Fruit Syllabub

With vanilla sponge, caramelized pineapple, crushed meringue

St Clements

Lemon syllabub in a tuile basket, warm lemon sponge with curd sauce, orange ice cream and a blood orange coulis

Warm Almond Cake

Cherry compote, chantilly cream

Chocolate Profiteroles

Warm chocolate sauce, poached strawberries

Dorset Blue Vinny, Truckle Cheddar, Camembert

Fruit chutney, cheese biscuits