



Grazing Menu – Sample Seven Course Menu

WILD MUSHROOM AND FENNEL SOUP WITH CHORIZO
SAMOSAS

CLAM MARINIÈRE,
CORIANDER AND CAVIAR

CONFIT DUCK PUDDING, CRISPY HEN'S EGG, SAUCE LIE DE VIN

SEARED CELTIC SCALLOP,
WHITE SULTANAS AND CAPERS

GRILLED ANGUS SIRLOIN
WITH GLOBE ARTICHOKE AND CÈPES

A SELECTION OF FRENCH CHEESE

LEMON TART AND
FRUIT RIPPLE ICE CREAM