

CAPTAINS BALL

Crab, Sweetcorn & Chilli Cake

samphire & egg salad, citrus aioli

Duck & Gooseberry Rillettes

crisp bread & cranberry relish

Cherry Tomato, Roquitto & Mozzarella Cocktail

balsamic vinegar glaze

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Lamb Fillet with Hazelnut Crust

potato fondant & roasted vegetables, rosemary jus

Monkfish Loin & Asparagus

crushed purple potatoes, red pepper coulis

Sweet Potato, Red Onion Tagine

with savoury rice

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Belgian Dark Chocolate Tart

crushed raspberries

Fig & Pistachio Cheesecake

honeyed crème fraiche

English Cheese Plate

biscuits, chutney & celery

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Coffee / Tea / After dinner Mints