

Winter Warmer Dinner Menu

Potage Billy-bye

A rich creamy soup of selected fish and shellfish served with prawn toast croutons finished with dill oil and lemon foam

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Pâté en Croute

A smooth pâté encased in a rich pastry and served with a crisp leaf salad and pear chutney

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Courgette and Roasted Red Pepper Ravioli

Freshly made ravioli baked in a sun dried tomato sauce

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Poached Sea Bream with Dual Sauces

A fillet of black bream poached in white wine and vermouth and served with sauces of vermouth and a rich sauce of crevettes

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Chicken Marsala

Breast of chicken stuffed with rich mushroom forcemeat and slow cooked, served with porcini mushrooms and a sauce flavoured with marsala wine

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Pot Roasted Leg of Honeyed Lamb with Minted Pear

Slowly cooked in honey and mustard served in a sauce made from the cooking juices and served with pear poached with fresh mint

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Aubergine Schnitzels

A crisp schnitzel of aubergine, tomato, and mozzarella, served with warm red shallot vinaigrette

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Served with roast and blinis potatoes and a selection of seasonal vegetables

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Assiette of Desserts

Caramel Mousse with Praline Crisp

Filo Parcel with Marrakesh Spices and Apple Sorbet