

Weekend Dinner Gourmande Tasting Menu

Pre Dinner Canapés Served in Drawing Room

First Course

Duck Liver Parfait with Garden Chutney & a Celery & Hazelnut Salad

Second Course

Saffron & Pink Peppercorn Cured Halibut
with Garden Herbs & Wild Garlic Oil

Third Course

Escalop of Hake with Garden Asparagus & Sorrel Sauce

Fourth Course

Lime Granite

Fifth Course

Fillet of Newmarket Beef with a Tansy Sauce

Sixth Course

Ardrahan, St. Maure & Cashel Blue Cheeses

Seventh Course

Hot Chocolate Fondant with Red Berry Sorbet

Eighth Course

Tea or Coffee & House Petit Fours

This Menu is served by table only