

Pan-Seared Scallops

olive oil, plum tomatoes, piquillo peppers, red onion & basil

Caramelised Onion and Garlic Tart

sweet caramelised onions packed into a homemade pastry tart, served with roquette salad

Wild Mushroom & Spelt Risotto

Lemon sorbet; refreshing palette cleanser

Rib-Eye Steak 250g

28-day aged grain fed beef, served with pomme frites (served to order)

Corn-fed Chicken Milanese

Brioche crumbed corn-fed chicken breast, green bean tomato and kale salad

Papillote of Sea Bass

Fennel, carrot, leek and ginger

Roasted Heritage Carrots

with whipped feta, herb roasted carrots and a spiced dressing and chickpeas

Pear and Almond Tart

Black Forest Chocolate Mousse

with griottines cherries and black cherry coulis

Cheese selection with biscuits and chutney

To be followed by David and Sukina's Wedding Cake

