

## **Fine Dining**

### **Spring/Summer Collection 2009**

#### **Start**

Foie gras and chicken liver parfait, madeira jelly and home made brioche

Tortellini of native lobster, spiced cherry tomato chutney, shellfish bisque

Pan fried queen scallops wrapped in pancetta with a champagne and caviar sauce

#### **Mains**

Red wine braised shank of new season lamb, olive oil pomme purée  
and crisp red onions

Thyme roast fillet of black bream, crushed new potatoes, buttered gem lettuce  
& sauce vierge

Slow confit leg of Aylesbury duck, pan seared foie gras with a spring onion  
and honey salad

#### **Afters**

Individual greengage and apple tartlet served with a fresh crème anglaise

Chocolate cup with white chocolate mousse, crunchy ginger nuts and raspberries

Summer pudding with fresh vanilla pod ice cream