

STARTERS

FRESH CRAB AND PRAWN TIAN

Timbale of fresh Cornish crab and North Atlantic prawns served with lemon dressed pea shoot and rocket leaves

AROMATIC DUCK SALAD

Crispy shredded aromatic duck with a cucumber, spring onion and sesame salad with hoi-sin and plum dressing, pomegranate and coriander

MEDITERRANEAN ANTIPASTI

A fun selection of salami, prosciutto, chorizo, chargrilled courgettes, sunblushed tomatoes, artichoke, roast sweet peppers, olives, fresh mozzarella and extra virgin olive oil dressing

RILLETTE OF POACHED SALMON

A quenelle of poached Scottish salmon on a beetroot carpaccio, with a virgin olive oil and aged balsamic vinaigrette

WARM GOAT'S CHEESE BRUSCHETTA

Melting Riblaire goat's cheese with chargrilled Mediterranean vegetables on warm Olive ciabatta toast

HONEY ROASTED FIG AND ROQUEFORT SALAD

With a walnut vinaigrette

BETROOT CURED SMOKED SALMON

Beetroot cured Scottish smoked salmon served with celeriac remoulade, baby watercress and honey mustard dressing

PARMA HAM AND CHARGRILLED ASPARAGUS

On a bed of watercress and pea shoots, with Pecorino shavings

HOT SMOKED HADDOCK AND CHILLED TOMATO

Smoked Hastings haddock glazed with a golden rarebit of coarse grain mustard and gruyere, Served on a chilled tomato, basil and shallot salsa

SPINACH AND RICOTTA RAVIOLIS

Served with wilted spinach and a parmesan cream, confit tomato and balsamic drizzle

MELTED BAKED CAMEMBERT

Baked mini camembert infused with rosemary, thyme and garlic, served with a plum and apple chutney, baby leaves and sour dough crosstini

