

# *Private Dinner 5 Courses*



## **Course 1**

Baked Camembert served with a sweet red pepper chutney and homemade focaccia bread and olive oil

## **Course 2**

Grilled Lobster served with a mixed herb salad

## **Course 3**

Fillet of Beef Wellington served with a cream of wild mushroom sauce

Fondant potatoes

Roasted root vegetables

Citrus-seared seasonal asparagus

Cauliflower mornay

Carrot puree

## **Course 4**

Trio of Desserts

Soft and light Black cherry sponge / Chocolate brownie / Apple Tart Tatin

All served with a jug of Crème Anglaise

## **Course 5**

Tea, Coffee, and after dinner Chocolates