

Private Birthday Dinner



Course 1

Fan of Galia melon with lashing of rich Spanish Serrano ham, fresh strawberries, mint and served with both a balsamic reduction, Serrano crumb, and a mint and basil oil and finished with toasted sourdough slices

Course 2

Fresh avocado tower with a ham hock salad filling, topped with a mixed leaf salad and served with a lemon oil and citrus mayo finish

Course 3

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

Fondant potatoes

Roasted root vegetables

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 Anglaises

Course 5

Tea, Coffee, and after dinner Chocolates