

P I A N O

Wednesday 30th June

Arrival 6/ 6.30 pm – music 7 – 10pm

Enjoy a 3 -course dinner listening to pianist Roger Lewin

£37.50 per head (£10 deposit on booking)

To start

Carrot, butternut squash & coriander soup served with a fresh baguette

Chilled Peruvian citrus “ceviche” with shrimps, salmon, scallops, red mullet
with a coriander and lime dressing

Beef carpaccio with pink peppercorns served on rocket and sun-dried
tomatoes

Marinated buffalo mozzarella with toasted red peppers & chargrilled
courgettes with a basil & garlic oil vinaigrette

Followed by

Moroccan style tuna steak with harissa served with French beans, avocado,
red onion, cos lettuce & tapenade served with herb new potatoes

Braised celeriac wellington with a wild mushroom confit, complemented with
a rich Madeira jus and creamy mash

Pan fried chicken escalope “Milanese” with garlic, basil & tomato, sprinkled
with parmesan served on linguine

28-day aged Fillet steak with “café de Paris” butter, served with frites , wild
mushrooms & macedoine of summer vegetables

To end the meal

Homemade chocolate mousse with raspberry coulis

Local strawberry and raspberry pavlova

Local cheese platter accompanied by biscuits and fruit.