

DINNER MENU

Canapés

Foie Royal Choux Bun Panko Oyster with Horseradish and Cucumber Puffed Semolina with Parmesan

Lobster Ravioli

Lobster Ravioli | Bisque | Sea Vegetables

Monmouth Lamb

Lamb Loin | Glazed Lamb Belly | Wild Garlic Gnocchi

Rhubarb Crumble Soufflé

Vanilla Ice Cream | Crème Anglaise Brown Sugar Crumble

Fresh Brewed Coffee | Selection of Fine Teas Belgian Flaked Chocolate Truffles

£80.00 per person