

# Starters

## **Seared Tuna Steak In Herb Crust**

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Sliced seared fresh tuna steak in a chives, parsley and nori seaweed crust served with a light soya, honey and lime sauce

## **Seared Fillet Carpaccio With Truffle And Celeriac Remoulade**

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Thin slices of seared veal fillet with a light grapefruit dressing, served with a scented truffle celeriac remoulade

## **Tri Of Ceviche (Salmon, Sole And Tuna)**

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Thin slices of raw fish, marinate and lime and coriander, served with mixed leaves and lime dressing

## **Cucumber Roll With Thai Vegetables (V)**

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Baby corn, carrots, moulis, papaya and herbs, marinate with ginger, chili, soy sauce and galangal, wrapped in thin slices of cucumber and served with a light peanut dressing

## **Endive And Mandarin Salad With Raspberry Dressing (V)**

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Fresh endive, mandarin and caramelized pecan salad with honey and balsamic dressing

## **Vol-Au-Vent Of Mediterranean Vegetables (V)**

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A light case of puff pastry stuffed with red pesto cream, sun blushed tomatoes, roasted red Onion, peppers and mushroom, grilled courgette and aubergine, and Mediterranean herbs, served with mixed leaves salad

## **Home Made Terrine With Fig Comfiture And Melba Toast**

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Homemade duck and pork terrine, with Port wine and green pepper corns, served with dry figs comfiture, balsamic syrup and thin brown melba toasts

## **Goats Cheese Terrine (V)**

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Goats cheese, sun blushed tomato, roasted peppers and herbs terrine, served with multi-seeds crisp bread and red onion comfiture

## **Sashimi Salad With Miso Dressing**

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Fresh salmon, fresh tuna and king prawns on a bed of mixed leaves, carrots and cucumber, served with miso dressing and keta caviar

### **Smoked Duck Carpaccio With Raspberry Dressing**

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Thin slices of smoked duck, served with raspberry dressing and watercress & orange salad

### **Poached Salmon, Smoked Haddock And Crab Fish Cake**

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With spring onion and coriander, served with sweet chili & saffron cream

### **Caramelized Onion And Goats Cheese Tartlet (V)**

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Served with watercress and rocket salad

### **Rocket & Pear Salad (V)**

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Rocket, roasted fennel, watercress, roasted pears, and caramelized pecan nuts served with honey & balsamic dressing

### **Roasted Vegetable And Brie Tart Tatin (V)**

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Served with mixed cress salad

### **Cream Of Mushroom And Truffle Soup (V)**

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Truffle scented cream of mushrooms and herbs, served with garlic croutons and truffle oil

### **Classic Duck Pate**

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Served with seasonal chutney, garlic and herb focaccia toast and leaf salad

### **Scotch Smoked Salmon**

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Served with brown bread and citrus mayonnaise