



A BIT OF A FOODIE? FANCY MORE OPTIONS?

Gold Menu

Amuse Bouche

Prosecco and chef choice canapes

From The Sea

Pan- Seared Lyme Bay Scallops
Sweet Pea Puree, Pancetta Crisp, Pea Shoots

Garden Pickings

Beetroot, Endive and Asparagus Salad
Rocket, Peas and Broad Beans, Dressed with a Mint Vinaigrette

The Main Event

Roast Rack of Lamb with a Rosemary and Thyme Crust
Dauphinoise Potatoes, Creamed Savoy, bouquet of Green Beans
wrapped in Parma Ham, Rich Lamb Jus

Palate Cleanser

Orange & Caraway Granita

Coffee & Cake

Warm Ginger Bread Sponge
Coffee Cream, Gingerbread Tuille, Cherry Syrup,
a shot of Espresso

Wine Down

Selection of Cheeses
with Chutney, Grapes & Crackers

Please note that all our menus include the private chef hire and food costs, with one choice per course for all guests.
Any service ware, kitchen equipment, crockery & cutlery, linen, etc are not included but can be organized at an additional cost.