

Dinner

Tuesday 11th May

Vegetable Spring Roll
with mango rémoulade

Hot Smoked Salmon
on stir fried greens with soy and honey dressing



Celeriac and Wholegrain Mustard Soup



Roasted Barbary Duck Breast
served with lyonnaise potatoes, black pudding and apple braised red cabbage

Seared Fillet of North Sea Monkfish Tail
carved over a pea and lemon risotto

Sweet Potato Fritters



Vanilla Cheesecake
with mix berries

Warm Chocolate Tart
with vanilla ice cream



Selection of European Cheeses



Coffee and Petits-fours will be served in the Tree Lounge,
the Conservatory and the Look-Out Lounge