



4 Course Meal

Starter

Trio of fresh local Fish to include langoustine drizzled with garlic & parsley butter, poached salmon, queenie scallops & a lobster bisque reduction

Main

Pan fried Lissara duck breast with dauphinoise potatoes, mange tout & a red wine jus

Dessert

Citrus assiette to include elderflower & lime jelly, lemon tarte & an orange mousse with a raspberry coulis & crème fraîche

Tea/Coffee

Price £32.00 + Vat