



40th Birthday Dinner

Canapes on arrival, allowing 3 per person:

All day breakfast (fried bread, black pudding, bacon, tomato and fried quails eggs)
Chinese spoon topped with basil, parmesan risotto and scallops
Creamy smoked haddock fishcake in Japanese honey breadcrumbs

AMUSE BOUCHE SOUP:

Thai sweet potato, coconut and chicken soup
or
Oriental duck and shitake mushroom soup
or
Pea and ham hock soup

STARTERS

Panfried seabass with Pak Choi and fermented black bean dressing
or
Poached eggs Benedict
or
Chinese spoons filled with assorted fish and shellfish delicacies of the day

MAIN COURSE

Roast fillet of beef with triple cooked chips or Dauphinoise potatoes and fresh market vegetables.

DESSERTS

Grand Marnier orange soufflé with homemade double chocolate icecream
or
Trio of desserts for the indecisive
or
Warm chocolate fondant with white chocolate garden mint sauce and raspberry compote

CHEESE

Cheeseboard served with homemade banana date chutney and breads