

Starters

Imperial Scottish Salmon

Finest fresh smoked highland salmon with succulent Greenland prawns, draped with a tomato and brandy mayonnaise

Parma Ham

With a refreshing salad of Continental leaves and orange segments, served with a dressing of Grand Marnier and kumquats

Glazed Galia Melon

A stack of galia melon with a compote of exotic fruits, glazed with a Malibu sabayon

Medley of Hot Mushrooms

A selection of forest mushrooms cooked in a savoury double cream sauce, loaded into a pastry basket and topped with bacon lardons

Seafood Mousseline

A delicately flavoured mousse served with a lemon and lime infused hollandaise sauce

Mixed Hors d'Oeuvre Platter

A selection of your favourite starters

Deep Fried Brie Wedges

Coated with a cracked black pepper and lemon crumb, drizzled with a tangy sauce

Anglesey Eggs

A poached farmhouse egg set on creamed potato and shredded leeks, topped with a cheese sauce

Hot Potted Seafood

Gratinated with a West Country cheese sauce, browned breadcrumbs and sesame seeds