

Summer Menu

Cold Starters

Chilled Gazpacho V

Served with garlic and herb Bruschetta

Pressed Ham Hock Terrine

With baby leaf salad and toasted brioche

Prawn Cocktail Tian

Topped with cucumber salad and baby leaves

Baked Tomato and Mozzarella Salad

Drizzled with balsamic dressing with basil oil and garnished with basil leaves

Smoked Salmon and Chive Pancake

Served with a bed of baby leaves and a shot glass of chive mayonnaise

Carpaccio of Beef Salad

Thinly sliced cured fillet of beef on a bed of rocket and red chard leaves
Served with shavings of Parmesan

Smoked Chicken Salad

Home smoked breast of chicken served on a ring of salad leaves
With a chive mayonnaise and fresh raspberries

Stuffed Pimento Salad

Pimentos filled with sun blushed tomatoes, feta cheese and marinated olives
On a bed of rocket leaves, drizzled with lemon and garlic olive oil dressing

Melon and Tiger Prawn Salad

With rocket leaves and sweet coriander and chilli dressing

Prawn and Smoked Salmon Roulade

On watercress leaves with a chive and zesty lime mayonnaise

Filo Summer Tartlets

Delicate filo baskets filled with summer Greek salad
On red chard with basil and lemon oil

Smoked Trout Timbale

With cream cheese, sun blushed tomato and basil on cucumber ribbons
with tomato and basil vinaigrette

[All the starters are served with assorted breads](#)

Olive oil, balsamic vinegar and butter

Warm Starters

Watercress Soup V

With a swirl of cream and chopped chives

Toasted Bruschetta V

Topped with tomato salsa on a bed of baby leaves

Red Onion Tartlet with Goats' Cheese

On a bed of red chard leaves with herb oil

Baked Red Pepper Risotto V

Half-baked red pepper filled with parsley risotto on rocket leaves
Drizzled with parsley oil and garnished with shavings of Parmesan

Slow Roasted Tomato and Basil Soup

Topped with basil leaves and drizzled with basil oil

Salmon Fish Cakes

On baby leaves with caperberry mayonnaise

Sticky Sesame Chicken Salad

On watercress salad with a coriander mayonnaise

Asparagus with Hollandaise V

Oven baked asparagus served with a shot glass of hollandaise

Twice Baked Lincolnshire Poacher Soufflé

Served on rocket leaves with spicy tomato chutney

Aubergine Summer Tower V

Layered grilled aubergine, mozzarella and tomato
Topped with basil leaves and baked vine tomatoes drizzled with balsamic dressing

Home Smoked Salmon Fillet

With hollandaise and topped with pea shoots

Wild Mushroom Soup V

With cream froth and chopped chives

All the starters are served with assorted breads
Olive oil, balsamic vinegar and butter

Main Courses

Seared Summer Free Range Chicken

With basil pesto - on a ring of Mediterranean vegetables
Drizzled with a basil oil and served with thin chips

Nottinghamshire Farmhouse Sausages

With chive and cream mash, tempura red onion rings and pot of minted crushed peas
drizzled with a redcurrant jus

Seared Fillet of Salmon

Served on a bed of crushed summer potatoes with spinach and spring onions
Drizzled with a reduced cream and chive sauce with podded broad beans

Honey Glazed Lamb Noisettes

On summer roasted vegetables with an individual dauphinoise potato with a rosemary jus

Spicy Chickpea Cakes (V)

On steamed Pak choi with a sweet chilli dressing

Corn Fed Breast of Chicken

With a herb tapenade served on a roasted ring of fondant potato, fine beans in lemon oil
And roasted pine nuts, drizzled with a chicken stock and thyme jus

Pan fried Fillet of Sea Bass

Served on saffron crushed potatoes with spinach, confit of fennel, tomato and herb dressing

Marinated Chump of Lamb

Marinated in garlic, yoghurt and herbs on sautéed leek and new potato mash
Drizzled with a redcurrant and reduced port jus

Confit of Mushroom (V)

Large open field mushroom topped with a wild mushroom and leek ragout
Topped with pea shoots and toasted pine nuts

Rack of Marinated Lamb

Served with rosemary roasted potatoes with caramelised balsamic shallots
A timbale of sautéed leeks with crushed peas and mint
Drizzled with a reduced red wine and rosemary jus

Seared Fillet of Beef

On crushed potatoes with spring onions, spinach, roasted vine tomatoes and Béarnaise sauce

Baked Butternut Squash (V)

Filled with spinach, butterbeans and courgettes in grainy mustard sauce
Served on wilted spinach with herb oil

Puddings

Eton Mess

Crushed meringue with soft berries and whipped cream drizzled with fruit sauce
Served with shortbread biscuits

Summer Pudding

Topped with summer berries and clotted cream

Rich Chocolate Pot

With strawberries and a chocolate swirl

Classic Raspberry Crème Brûlée

Served with fresh raspberries

Zesty Lemon Tarts

Served with clotted cream and soft berries

Vanilla Panna Cotta

With strawberry and mint salad and chocolate shortbread hearts

Mixed Summer Berry Pavlovas

With fruit sauce and whipped cream

Chocolate Marquis

Served in chocolate rings and served with summer berries

Orange Blossom Pana Cotta

Served with warm fresh berries in cassis with orange rind

Lemon and Champagne Syllabub

Layered with set lemon posset cream and homemade lemon curd
Served with zingy lemon shortbread fingers

Poached Peaches

Served with heart shaped ginger nut biscuits and clotted cream with mint

Assiette of Puddings

Three of the following puddings per person

Ginger Snap Basket filled with raspberry sorbet

Summer Pudding

Cheese Cake in a flavour of your choice

Chocolate Marquis

Crème Brûlée served in a shot glass

Chocolate Pot, Champagne Fruit Jelly

Lemon Soufflé, Lemon Posset

Eton Mess, Raspberry Soufflé