



Purveyors of Fine Foods  
to Distinguished Clients

#### **STARTER**

Roasted wild mushrooms bound with crème fraîche, garlic and thyme on a thin slice of toasted olive bread

Diver caught scallops wrapped in pancetta and char grilled served with a pink peppercorn and tarragon hollandaise

Honey roasted Gressingham duck breast with a fresh mango and chilli relish.

Proscuitto & parmesan salad decorated with orange segments & pomegranate seeds and served with an orange balsamic dressing

#### **MAIN**

Cannons of Sussex lamb on a bed of wilted spinach with traditional redcurrant sauce

Peppered filet of beef char grilled & flamed in cognac, served with a rich mustard & mushroom sauce

Breast of corn fed chicken wrapped in sage leaves & pancetta with char-grilled sweet potato.

Slow roasted belly of pork served with a compot of winter fruits infused with cinnamon & ginger

Haddock Monte Carlo, poached haddock served on steam spinach topped with a poached egg & a light sauce

#### **DESSERT**

Panettone bread and butter pudding with brandied apricot sauce

"Choc-a-holic" pudding, three miniature chocolate desserts

Hazelnut ganache served with winter raspberries

Chilled passion fruit soufflé

Seasonal fruit with a double shot of marsala sabayon.

1 & 2, The Square, Headley Road, Grayshott, Hindhead, GU26 6LQ  
Tel: 01428 606023

VAT No. 347 2850 43