



SET DINNER MENU



STARTERS

Royal Greenland Prawns, picked Guernsey Crab
& smoked salmon with thousand island sauce (gf) (df)

Truffled Chicken Liver Parfait
with toasted brioche

Halloumi, watermelon & mint salad
with fresh Italian dressing (gf) (v)

Charcuterie Board
Hand selected cured meats, pickles
home-made chutney & toasted pitta bread

Green Thai infused King Prawns with sticky rice (gf) (df)

Avocado & butternut squash salad
with pine-nut salsa (gf) (df) (v)



DESSERTS

Lavender Crème Brulée
with Almond tuille

Hot chocolate brownie
with chocolate sauce & vanilla ice cream

Glazed Lemon Tart
with passion fruit sorbet

Selection of Cheeses
with home-made chutney & crusty bread

Almond Vanilla Pannacotta
with poached strawberries



MAIN COURSES

Pan-seared Rib-eye steak
classic garnish, mushroom & bacon sauce (gf)

Asparagus & wild mushroom velouté
with potato & fennel gratin

Pork Wellington
fondant potato & red wine jus

Grilled local Seabass
with sweet Spanish wine & chorizo sauce
and scallion potato cake (gf) (df)

Aubergine Tagine with black olives
& spiced vegetable cous-cous (gf) (df) (v)

Kiln Classic Fish Pie
Salmon, Cod & Prawns in a creamy sauce
topped with cheesy mash



TEAS & COFFEES

Selection of fresh coffees and teas
with home-made chocolate truffles

£25 per person