



GRADUATION MENU

Three courses and a glass of Prosecco
£35 per person

Chicken liver parfait
with mango purée and gingerbread

Salad of heritage tomatoes
with mozzarella, basil and balsamic (v)

Summer minestrone soup
with fresh herbs and chive oil (v)

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Roast rump of lamb
with minted new potatoes, baby carrots and salsa verde

Pan-fried sea bream
with olive oil crushed potatoes, spinach and lemon butter

Roast breast of free-range chicken
with roasted garlic mash, baby gem, bacon and peas

Sweet potato cake
with cherry tomatoes, tarragon, pine nuts and goat's curd (v)

∞

Eton mess
with marinated strawberries, basil and a strawberry sorbet

Dark chocolate delice
with pistachio ice cream

Vanilla panna cotta
with shortbread and peach melba ice cream

Selection of British and French cheeses
with biscuits, grapes and celery
(£2 supplement per person)