

Platinum Menu

Select one of the following from each course

Starters

Minestrone soup

Finished with soft herbs

Beef consommé

Finished with julienne of vegetables

Smoked salmon parcel

Filled with prawns and cream cheese

Quenelles' of chicken liver pate

With an orange and redcurrant sauce

Melba toast

Honey glazed goat's cheese tartlet

With caramelised red onions

~~~

## Main course

### **3 bone rack of lamb**

Roasted with a pesto crust served with a redcurrant and mint jus,  
Dauphinoise potatoes and sugar snap peas

### **Beef wellington**

Fillet of beef wrapped in puff pastry

### **Poached fillet of lemon sole**

With a prawn and dill butter sauce, parsley new potatoes and a panache of  
green vegetables

### **Open spinach and red pepper lasagne**

With sauté new potatoes and seasonal vegetables

~~~

Desserts

Marbled chocolate tower

With a soft raspberry centre

New York baked cheesecake

With a strawberry compote

Tropical fruit bombe

With passion fruit coulis

Chocolate fondant

(served warm)

With custard

~~~

**Tea, coffee & after dinner mints**