

SATURDAY 15TH NOVEMBER
LAYING UP SUPPER
DINNER
MENU

MAIN COURSE

Corn Fed Chicken

*Seasoned with Lemon Thyme, served with Parsley Mash,
Butter Kale and a Peach Jus (G) (S)*

Sea Bass

*Served with Grilled Citrus Fennel, Lobster Bisque,
Sea Vegetables & Sauteed Potatoes (F) (M) (C)*

Vegetable Tarte Tatin

*Served with Sage Pesto, Caramelised Onion and Red
Chicory (D) (N)*

DESSERT

Saffron Pear

Served with Saffron Syrup and Coconut (S)

Strawberry and Elderflower Cheesecake
(D) (G)