

# Summer Menu

## Cold Starters

### **Chilled Gazpacho V**

Served with garlic and herb Bruschetta

### **Pressed Ham Hock Terrine**

With baby leaf salad and toasted brioche

### **Prawn Cocktail Tian**

Topped with cucumber salad and baby leaves

### **Baked Tomato and Mozzarella Salad**

Drizzled with balsamic dressing with basil oil and garnished with basil leaves

### **Smoked Salmon and Chive Pancake**

Served with a bed of baby leaves and a shot glass of chive mayonnaise

### **Carpaccio of Beef Salad**

Thinly sliced cured fillet of beef on a bed of rocket and red chard leaves  
Served with shavings of Parmesan

### **Smoked Chicken Salad**

Home smoked breast of chicken served on a ring of salad leaves  
With a chive mayonnaise and fresh raspberries

### **Stuffed Pimento Salad**

Pimentos filled with sun blushed tomatoes, feta cheese and marinated olives  
On a bed of rocket leaves, drizzled with lemon and garlic olive oil dressing

### **Melon and Tiger Prawn Salad**

With rocket leaves and sweet coriander and chilli dressing

### **Prawn and Smoked Salmon Roulade**

On watercress leaves with a chive and zesty lime mayonnaise

### **Filo Summer Tartlets**

Delicate filo baskets filled with summer Greek salad  
On red chard with basil and lemon oil

### **Smoked Trout Timbale**

With cream cheese, sun blushed tomato and basil on cucumber ribbons  
with tomato and basil vinaigrette

[All the starters are served with assorted breads](#)

Olive oil, balsamic vinegar and butter

## Warm Starters

### **Watercress Soup V**

With a swirl of cream and chopped chives

### **Toasted Bruschetta V**

Topped with tomato salsa on a bed of baby leaves

### **Red Onion Tartlet with Goats' Cheese**

On a bed of red chard leaves with herb oil

### **Baked Red Pepper Risotto V**

Half-baked red pepper filled with parsley risotto on rocket leaves  
Drizzled with parsley oil and garnished with shavings of Parmesan

### **Slow Roasted Tomato and Basil Soup**

Topped with basil leaves and drizzled with basil oil

### **Salmon Fish Cakes**

On baby leaves with caperberry mayonnaise

### **Sticky Sesame Chicken Salad**

On watercress salad with a coriander mayonnaise

### **Asparagus with Hollandaise V**

Oven baked asparagus served with a shot glass of hollandaise

### **Twice Baked Lincolnshire Poacher Soufflé**

Served on rocket leaves with spicy tomato chutney

### **Aubergine Summer Tower V**

Layered grilled aubergine, mozzarella and tomato  
Topped with basil leaves and baked vine tomatoes drizzled with balsamic dressing

### **Home Smoked Salmon Fillet**

With hollandaise and topped with pea shoots

### **Wild Mushroom Soup V**

With cream froth and chopped chives

All the starters are served with assorted breads  
Olive oil, balsamic vinegar and butter

## Main Courses

### **Seared Summer Free Range Chicken**

With basil pesto - on a ring of Mediterranean vegetables  
Drizzled with a basil oil and served with thin chips

### **Nottinghamshire Farmhouse Sausages**

With chive and cream mash, tempura red onion rings and pot of minted crushed peas  
drizzled with a redcurrant jus

### **Seared Fillet of Salmon**

Served on a bed of crushed summer potatoes with spinach and spring onions  
Drizzled with a reduced cream and chive sauce with podded broad beans

### **Honey Glazed Lamb Noisettes**

On summer roasted vegetables with an individual dauphinoise potato with a rosemary jus

### **Spicy Chickpea Cakes (V)**

On steamed Pak choi with a sweet chilli dressing

### **Corn Fed Breast of Chicken**

With a herb tapenade served on a roasted ring of fondant potato, fine beans in lemon oil  
And roasted pine nuts, drizzled with a chicken stock and thyme jus

### **Pan fried Fillet of Sea Bass**

Served on saffron crushed potatoes with spinach, confit of fennel, tomato and herb dressing

### **Marinated Chump of Lamb**

Marinated in garlic, yoghurt and herbs on sautéed leek and new potato mash  
Drizzled with a redcurrant and reduced port jus

### **Confit of Mushroom (V)**

Large open field mushroom topped with a wild mushroom and leek ragout  
Topped with pea shoots and toasted pine nuts

### **Rack of Marinated Lamb**

Served with rosemary roasted potatoes with caramelised balsamic shallots  
A timbale of sautéed leeks with crushed peas and mint  
Drizzled with a reduced red wine and rosemary jus

### **Seared Fillet of Beef**

On crushed potatoes with spring onions, spinach, roasted vine tomatoes and Béarnaise sauce

### **Baked Butternut Squash (V)**

Filled with spinach, butterbeans and courgettes in grainy mustard sauce  
Served on wilted spinach with herb oil

# Puddings

## **Eton Mess**

Crushed meringue with soft berries and whipped cream drizzled with fruit sauce  
Served with shortbread biscuits

## **Summer Pudding**

Topped with summer berries and clotted cream

## **Rich Chocolate Pot**

With strawberries and a chocolate swirl

## **Classic Raspberry Crème Brûlée**

Served with fresh raspberries

## **Zesty Lemon Tarts**

Served with clotted cream and soft berries

## **Vanilla Panna Cotta**

With strawberry and mint salad and chocolate shortbread hearts

## **Mixed Summer Berry Pavlovas**

With fruit sauce and whipped cream

## **Chocolate Marquis**

Served in chocolate rings and served with summer berries

## **Orange Blossom Panna Cotta**

Served with warm fresh berries in cassis with orange rind

## **Lemon and Champagne Syllabub**

Layered with set lemon posset cream and homemade lemon curd  
Served with zingy lemon shortbread fingers

## **Poached Peaches**

Served with heart shaped ginger nut biscuits and clotted cream with mint

## **Assiette of Puddings**

Three of the following puddings per person

**Ginger Snap Basket** filled with raspberry sorbet

### **Summer Pudding**

**Cheese Cake** in a flavour of your choice

### **Chocolate Marquis**

**Crème Brûlée** served in a shot glass

**Chocolate Pot, Champagne Fruit Jelly**

**Lemon Soufflé, Lemon Posset**

**Eton Mess, Raspberry Soufflé**