

Opera Dinner

Professional Opera performed throughout the evening.

10.10.2018 7pm £50 per head

Starters

Roasted Plum Tomato soup

With an Orange Sabayon served with homemade basil and olive bread

Lemon crusted Monkfish

Served with a Rocket Salad, Salsa Verde and Citris Aioli

Pork and roasted Apple rilette

With a spiced Plum Chutney, Sage Jelly and Ciabatta Croute

Sorbet

Strawberry, Lemon and Vodka sorbet

Main course

Fillet of Beef wellington

Served with Dauphinoise potatoes, baby Vegetables, finished with a red Current and Port Jus

Wild Mushroom, Spinach and Goats Cheese Tart

With roasted Beetroot, Celerac, Potato Rosti and fresh Tomato sauce

Seared Fillet of Hake

With a Lemon, Saffron and Crayfish Broth, new Potatoes, Broad Beans and Butternut Squash

Desserts

Millionaire's Cheesecake

With Hazelnut brittle and a Raspberry compot

Mixed Berry and Champagne Jelly

With Brandy snaps and clotted cream ice cream

Coconut and Pineapple Panacotta

With a sweet Rum syrup and Rosemary Shortbread