

THE INN ON THE GREEN

GROUP DINING MENU SELECTOR

STARTERS

CHILLED WATERCRESS SOUP, MASCARPONE

BEIGNETS OF SEA SCALLOPS MALTAISE, BLOOD ORANGE HOLLANDAISE

FOIE GRAS TERRINE, PORTWINE JELLY, TOASTED BRIOCHE (SUPPLEMENT: £5.00 PP)

CORNISH CRAB AND SMOKED SALMON, SWEET PICKLED CUCUMBER, SAUCE GAZPACHO

BEEF CARPACCIO, POACHED EGG, SHALLOT AND CHIVE DRESSING, ROCKET AND PARMESAN SALAD

TERRINE OF ROAST CHICKEN, BAYONNE HAM AND ENDIVE, PICCALILLI GARNISH

HALF COLD LOBSTER, HERB AND LEMON MAYONNAISE (SUPPLEMENT: £5.00 PP)

WARM SALAD OF GOATS CHEESE, ROAST PROVENCAL VEGETABLES, AGED BALSAMIC

MAIN COURSES

SAUTÉED SEA BASS, CRAB AND SPRING ONION RISOTTO, SHELLFISH VELOUTE

WHOLE GRILLED LOBSTER, SOFT HERB AND LEMON BUTTER (SUPPLEMENT: £10.00 PP)

ROAST FILLET OF LEMON SOLE, CRUSHED RATTE POTATOES, BROWN SHRIMPS, SHALLOTS, TOMATO, NUT BROWN BUTTER

HOT SMOKED SALMON, BUTTERED GEM LETTUCE, WARM MERLOT AND OLIVE OIL DRESSING

FILLET OF BEEF WELLINGTON, CREAMED SPINACH, FOIE GRAS AND TRUFFLE SAUCE (SUPPLEMENT: £5.00 PP)

ROAST LOIN OF PORK, BRAMLEY APPLES, HARICOT VERT AND SHALLOT PUREE, FONDANT POTATO

ROAST RUMP OF LAMB, WARM JUS VINAIGRETTE, DRIED TOMATO AND BASIL

ROAST NOODLES AND WILD MUSHROOMS, CARAMELISED BUTTON ONIONS, SAUTEED ARTICHOKE

SAUTÉED GOATS CHEESE AND POTATO GNOCCHI, FRESH PEAS, NUT BROWN BUTTER AND BALSAMIC

DESSERTS

TART TATIN

LEMON TART, MASCARONE ICE CREAM

SUMMER FRUIT PAVLOVA, PASSION FRUIT, CHEESECAKE CREAM

FRESH STRAWBERRY JELLY, CHAMPAGNE SABAYON, PISTACHIO PARFAIT

LEMON GRASS PANACOTTA, PINEAPPLE AND COCONUT SORBET

BITTER CHOCOLATE TART, PISTACHIO ICE CREAM

SELECTION OF BRITISH AND FRENCH CHEESES, HANDMADE BISCUITS AND CHUTNEY (SUPPLEMENT: £3.00 PP)

LUNCH: £25.00 PER PERSON

DINNER: £35.00 PER PERSON

THIS MENU IS AVAILABLE FOR PARTIES OF 20 PERSONS OR MORE. PLEASE CHOOSE ONE OPTION FOR THE ENTIRE PARTY FROM EACH COURSE, IN ADDITION TO THIS A VEGETARIAN OPTION WILL BE OFFERED