



SAMPLE MENUS – FROM £90 per person

THE GUY CADEL

From £90.00 per person

A glass of our House Champagne on arrival and another for the toast

•
Two Canapés

•
Amuse-Bouche

•
Seared Scottish Salmon with French Beans, Hazelnuts and Caviar Dressing

•
Grilled Corn-Fed Chicken with Fondant Potato, Sage and Onion Purée and Red Wine Jus

•
Chocolate Soup

•
Vanilla Crème Brulée with Caramelised Apples and Calvados

•
Freshly Ground Coffee and Petits Fours

THE VEUVE CLICQUOT

From £115.00 per person

A glass of Veuve Clicquot on arrival and another for the toast

•
Two Canapés

•
Amuse-Bouche

•
Gâteau of Local Crab and Marinated Tomatoes with Avocado Cream and Crème Fraîche

•
Cream of Woodland Mushroom and Madeira Soup

•
Roast Loin of Dorset Lamb with Grilled Mediterranean Vegetables and Basil Jus

•
Passion Fruit Panna Cotta

•
Lemongrass Scented Rice Pudding with Marinated Fruits

•
Freshly Ground Coffee and Petits Fours

THE DOM PERIGNON

From £210.00 per person

A glass of Dom Pérignon on arrival and another for the toast

•
Four Canapés

•
Amuse-Bouche

•
Seared Sea Scallops with Cauliflower Purée and Truffle

•
Sautéed Cornish Brill with Celery, Vanilla and Noilly Prat

•
Dom Pérignon Granité

•
Grilled Fillet of Aberdeen Angus with Seared Foie Gras, Potato Gratin and Madeira Jus

•
Apple Crème Crumble

•
Trio of 'Valrhona' Chocolate

•
Freshly Ground Coffee and Petits Fours