



## VIP MENU

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## FIRST COURSE

CHEF'S SELECTION OF HORS D'OEUVRES.

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## SECOND COURSE

CHILLED TOMATO AND STRAWBERRY SOUP, CONFIT TOMATOES AND  
CROUTONS.

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## THIRD COURSE

SCALLOPS, PEA PUREE, PANCETTA CRUMB AND MINT OIL.

OR

*GIN CURED SALMON GRAVLAX AND CUCUMBER*

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## FOURTH COURSE

STEAMED COD, JERSEY ROYAL POTATO CAKES, COCKLE & WHITE WINE  
SAUCE.

OR

GARAM MASALA SPICED LAMB RACK, BOMBAY VIOLET POTATO PURÉE,  
CURRIED SPINACH VELOUTÉ.

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## FIFTH COURSE

CHOCOLATE DELICE AND MALT ICE CREAM.

OR

SUMMER BERRY ETON MESS.

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# VIP VEGETARIAN MENU

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## FIRST COURSE

CHEF'S SELECTION OF HORS D'OEUVRES.

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## SECOND COURSE

CHILLED TOMATO AND STRAWBERRY SOUP, CONFIT TOMATOES AND  
CROUTONS.

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## THIRD COURSE

MOZZARELLA, RED BEETROOT AND PICKLED BANANA SHALLOTS.

OR

WILD MUSHROOM, GARLIC AND PARSLEY EN CROUTE.

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## FOURTH COURSE

GOAT CHEESE STUFFED COURGETTE FLOWER, RATATOUILLE AND  
QUINOA.

OR

ARTICHOKE & GOATS CHEESE TORTELLINI AND ASPARAGUS VELOUTÉ.

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## FIFTH COURSE

CHOCOLATE DELICE AND MALT ICE CREAM.

OR

SUMMER BERRY ETON MESS.

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