The Cygnet Suite Private Dining Menu

Menu B

£36.00 Per Person 3 Courses + Coffee or Tea, After Dinner Chocolates

Starters

(V) Zuppa Del Giorno
Homemade Soup, Fresh Bread Basket

Tempura Prawn Frittura
Di Calamari & Zucchini Crispy Deep Fried Calamari, King Prawns & Zucchini, Tempura Batter, Caper Mayo, Sicilian Lemon Wedge

(V) Funghi Aglio Crema
Fresh Mushrooms, White Wine, Cream & Garlic Sauce, Garlic Bruschetta

Duck & Port Pate
Caramelised Red Onion Chutney, Toasted Bruschetta

Handmade Confit Duck Spring Rolls
Julienne Carrot & Red Pepper, Hoi Sin Dip

Main Courses

Baked Chicken Wrapped In Parma Ham
Filo Pastry, Stuffed with Brie & Spinach, Cheddar Cream Sauce, Buttered Seasonal Greens

Chianti Beef
Slowly Braised Chianti Beef, Carrots, Onions, Celery, Bay Leaf, Tomato, Chianti & Parsley, Olive Oil & Parmesan Mash

Slow Roast Belly Pork
Black Pudding & Pancetta Dauphinoise Potatoes, Calvados Glaze, Buttered Seasonal Greens

(V) Vegetable Wellington
Garlic & Thyme Mediterranean Vegetables, Wrapped in Puff Pastry, Goats Cheese & Spinach Sauce

Seabass Fillets
King Prawns, Baby Baked Potatoes, Sauté Spinach, Lemon & Caper Butter Sauce

Lobster Ravioli
Crab Meat, Spring Onion, Tomato & Cream Sauce

Desserts

Sticky Toffee Pudding
Butterscotch Sauce, Cinder Toffee Ice Cream

Fresh Blueberry & White Chocolate Crème Brule
Homemade Shortbread Biscuit

Trio Of Chocolate
Salted Caramel Chocolate Pot, White Chocolate Mousse, Triple Chocolate & Orange Brownie