

Special Occasion

Seared King Scallops
in Home made Puff Pastry
Creamed Leeks and Bacon.

Deep Fried Brie Fritters
with Pear and Apple Chutney.

Scottish Smoked Salmon
Herb Scone, Lemon Crème Fraiche

Pan Fried Sea Bass Fillets
Croquette Potatoes, Chive Veloute
Topped with Crayfish Butter.

Crispy Breast of Duck
Orange and Ginger Glaze
Red Wine Jus.

Char grilled Prime Sirloin Steak
Brandy and Green Peppercorn Sauce.

Vegetarian Spiced Grilled Polenta
Red Onion Marmalade Glazed with Bin ham Blue
Served with a Selection of Seasonal Vegetables and Potatoes.

Classic Vanilla Crème Brulee
Tulle Biscuit.
Warm Dark Chocolate Fondant

Vanilla Ice Cream, Crushed Praline.
Sharp Lemon and Lime Cheesecake
Lemon Bark.

Coffee and Mints

£42.50 per person
For a Special Occasion

www.chef2dine4.co.uk

Contact us on 01603 891554 or 07890 209441