PRESTIGE MENU

Salad of poached native lobster
Pembrokeshire potatoes, preserved lemon & creme fraiche

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Confit duck rillettes
French beans, truffle & toasted hazelnut

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Braised shoulder of pork
Chestnut, grape & wine makers sauce

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Vadouvan roasted cod loin
Cornish mussels, coconut & leek

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Herb Roasted Chicken breast
Stuffed leg, corn fricassee & persillade

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Dark chocolate bavarois
Boozy cherries

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Peach melba
Glazed peaches, raspberry & vanilla ice cream

This is a sample menu only - Menus change seasonally and are tailored to each event.