

ABINGER PACKAGE MENU SELECTOR

Starters

Cream of wild mushroom soup with truffle oil & snipped chives.

Chinese vegetable & noodle soup with chilli & sesame

Warm cherry tomato & mozzarella tartlet with wild rocket & aged balsamic vinegar

Salad of smoked duck, poached pear & walnut with morello cherry vinaigrette

Platter of exotic fruits with melon salsa & port syrup

Terrine of gammon & apricot with kumquat marmalade & grilled crostini

Fish Course

Pan seared scallops with light hollandaise sauce

Tiger Prawn & linguine salad with rocket & pesto

Smoked trout with bitter leaves & horseradish

Lemon sole rolled with sweet peppers & basil & roasted cherry tomatoes

Oak smoked salmon with sun blushed tomatoes & capers

Sorbet/Jelly

Choose a sorbet or jelly from Chef's selector

Main Course

Roast rack of lamb with a red wine jus, roasted sweet potato & sugar snap peas

Roasted breast of duck, with rich port sauce, dauphinois potatoes, grilled asparagus & glazed carrots

Grilled chicken breast with Tuscan vegetables, couscous & spiced tomato salsa

Breast of corn fed chicken stuffed with sage & chorizo with wild mushroom & tarragon sauce, crushed potatoes & buttered greens

Chateaubriand of beef with wild mushroom and whole grain mustard jus and julliene of onions.

Dessert

Fresh strawberries, blueberry tartlet with a mango & ginger smoothie

Jelly of tequila & pomegranate, orange sorbet & grenadine

White chocolate cheesecake, dark chocolate tart with pistachio ice-cream

Raspberry crème brulee with shortbread biscuits

Black cherry & Amaretti trifle

Warm pear & almond tart with Calvados anglaise

To follow

Platter of cheese & biscuits with celery & grapes

Vegetarian and most dietary requirements can be catered for on request.