

# Dinner Menu

## STARTER

twice-baked cheese souffle on mushroom steaks  
with cream lemon sauce **VG**

## MAIN

slow cooked duck legs  
dauphinoise potatoes, roasted carrots, carrot puree  
served with a port & cherry sauce

## TRIO OF DESSERTS

chocolate mousse **VG**

raspberry sorbet **DF/VG**

raspberry puffs **VG**



Carrie Skillen

PRIVATE CHEF

# Vegetarian Menu

## STARTER

porcini gnocchi with a black olive tomato puree

## MAIN

eggplant Schnitzel served with creamy mash and burnt butter

## DESSERT

simple cheesecake with a blackberry sauce



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Carrie Skillen

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PRIVATE CHEF