

# B1 RESTUARANT MENU SELECTOR

## 24 HOUR PACKAGE

Please make one choice from each course for entire party, unless there is a special dietary requirement.

### STARTER

Confit duck leg, severed with onion chutney  
Smoked haddock and Mediterranean prawn tart, quail egg  
Curried cauliflower soup with roasted pumpkin seeds (V)  
Smoked chicken, avocado and orange salad  
Chicken and leek terrine, with herb mayonnaise  
Crispy confit of pork belly, with apple puree  
Salmon fishcake, watercress puree with lemon mayonnaise  
Roasted tomato and garlic soup with ciabatta croutons (V)  
Roasted pumpkin and broad bean risotto (V)  
Herb mozzarella and vine tomato salad (V)  
Rosette of melon (V)

### MAIN COURSE

Breast of chicken, puy lentils with red wine jus  
Roast chump of Cornish lamb, parsley mash, smoke bacon and shallot jus  
Braised featherblade of beef, herb gnocchi with red wine sauce  
Roasted pork belly, cider fondant and apple reduction  
6oz seared salmon, buttered asparagus with chive butter sauce  
Breast of chicken, pea and ham risotto with a port sauce  
Open smoked haddock and spinach lasagne  
Breast of chicken, bubble and squawk with shallot sauce  
Goat's cheese and wild mushroom open lasagna (V)  
Roast vegetable ravioli and tomato sauce (V)  
Asparagus, pear and walnut tart with Asian greens (V)

### DESSERTS

Glazed lemon tart with berries

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Warm chocolate tart, vanilla ice-cream

Fresh fruit platter, lemon sorbet

Banana cheesecake, Chantilly cream

Chef's choice of ice-cream

Orange and lime posset, plum compote

Less than 12 guests would be the daily TDH menu.