



Ada Lovelace Menu

Starters

Roast vine tomato soup with homemade sunblushed tomato bread and a fresh rocket pesto

Salmon two ways (ballotine and smoked mousse), cucumber salsa and pea shoots

Wood pigeon and black pudding salad with mizuna and raspberries

Mains

Breast of chicken stuffed with mature cheddar and baby leeks, wrapped in pancetta with a mustard sauce and thyme roasted fondant potatoes

Rump of lamb with a dijon/marjoram crust, sweet potato dauphinoise and a red currant jus

Monkfish wrapped in prosciutto, on a pea, asparagus and lemon risotto dressed with a chorizo oil

Spinach Roulade with a red pepper, ricotta and pine nut filling and a brie and watercress sauce

Desserts

Dark chocolate torte, candied kumquats and pistachio tuile

Trio of lemon desserts- lemon cheesecake, lemon sorbet, and pavlova filled with lemon mascarpone on a fresh raspberry coulis

Steamed blueberry sponge with a gin and orange custard

Canapes

Please choose four items from the below menu:

Brie and tomato croustade (v)

Whipped goats cheese and onion marmalade tart (v)

Mini fish and chips

Crispy chilli chicken

Mini vegetable samosa (v)

Salmon roulade

Mini potato skin with smoked bacon and sour cream

Fruit macaroons (v)

@ £6.00 per person

Evening Nosh

Hot Pork Rolls with Sausage & Thyme stuffing and pink Apple sauce with
Gaufrette Potatoes

@ £15 per person