



Menu *Sophistication*

amuse bouche

Double baked Cheddar cheese Souffle,
Spinach Salad

Pan fried *Froie Gras*, grilled Pear,
Rocket and Balsamic reduction

Wafer thin slices of Norwegian
Smoked Salmon, sour cream, capers
and rye bread

Potato and garlic soup, lobster and
truffle oil

Champagne sorbet

Pan seared Sea Scallops, Roasted
Tomatoes and crispy Bacon

Grilled newzealand Lamb chops,
braised Butter beans and roasted
Aubergine

Plate of international Cheeses with
Spiced Apple Chutney and homemade
Biscuits

The Blue Potato Dessert sampler