

DINING IN THE DARK

DRINKS

Fruity & Floral Gin Based Cocktail with hints of rhubarb and elderflower (**R+R Sling**)

Tropical spiced rum based cocktail with notes of ginger & lime (**P+G Mojito**)

An alcohol free blend of sweet and nutty with hints of cherry and almond (**Amaretto Sour AF**)

Glass of Prosecco

Pint of Birra Moretti

RED MENU

STARTER - Chicken Liver Parfait with Apricot and Carrot Chutney, served with toasted brioche, pea shoots and a touch of sea salt

MAIN - Beef Featherblade with white wine risotto, served with rocket and pickled red onion

DESSERT - Tiramisu Baked Alaska with Warm Chocolate Sauce

BLUE MENU

STARTER - Crispy Fried Smoked Salmon & Haddock Fish Cakes, with cream leeks, peached free ranged egg & hollandaise sauce

MAIN - Pan Fried Seabass, Harissa Bean Stew with red onions and green peppers, topped with julienne carrot

DESSERT - Bakewell Dome with Sour Cherry Compote

GREEN MENU

STARTER - Truffle Mushroom Arancini with Saffron Aioli

MAIN - Roasted Cauliflower with cumin, coconut & lemongrass curry. Served with sticky jasmine rice and topped with juliene carrot, red chilli coriander and spring onion.

DESSERT - Dark Chocolate Brownie - served with Sour Cherry compote, blood orange ice cream. Garnished with popcorn & mint.

WHITE MENU

STARTER - Butternut Squash & Beetroot Bruschetta, served with superstraccia cheese, rocket and a balsamic glaze

MAIN - Roasted Cauliflower with cumin, coconut & lemongrass curry. Served with sticky jasmine rice and topped with juliene carrot, red chilli coriander and spring onion.

DESSERT - Chocolate & Praline Torte, served with a summer fruit sorbet and edible flowers.

