

Sample Menu

TO START

- Pressed terrine of duck liver foie gras served with apple jelly, DeLuxe chutney and toasted brioche
- Pan seared diver caught Scottish scallops served with confit leek and ginger scented light shellfish broth
- Roast parsnip soup garnished with spiced apple and curry oil
- Open crab lasagne served on a warm gazpachio bed of vegetables
- Carpaccio of Aberdeen Angus beef fillet with wasabi cream and balsamic vinegar jelly
- Smoked ham hock croquette served with red onion marmalade and a broad bean, mint and watercress salad
- Balik Salmon served with baby gem, fine herbs and basil lemon oil

TO FOLLOW

- Smoked and poached thick cod loin served with braised baby gem and puy lentil salad garnished with crisp chorizo
- Two styles salmon served with baby leeks, creamed potato and tomato reduction
- Roasted cod on baby spinach with pea shoots (*illustrated*)
- Pan fried sea bass served with lobster risotto and two styles of fennel
- Crisp confit belly of free range pork served with apple compote, smoked garlic creamed potato and caramelised baby onions
- Seared Angus beef fillet with entrecote sauce and triple cooked sea salt and cracked pepper chips
- Confit duck leg served with roasted balsamic shallots, fondant potatoes and glazed fig tatin

TO FINISH

- Tart tatin served with fresh vanilla ice cream
- Warm rich chocolate brownie served with clotted cream cinnamon rice pudding
- DeLuxe cheesecake with a fruit coulis and biscotti biscuits
- Warm brioche bread and butter pudding laced with Baileys
- Lightly spiced poached pears in white wine served with fresh vanilla and honey mascarpone
- Selection of British farmhouse and continental cheese served with celery, grapes, quince jelly, homemade breads and biscuits

PLEASE SEE OUR WEBSITE FOR SEASONAL MENU IDEAS

“ I have been using DeLuxe for over 20 years and wouldn't change a thing. ”

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