

The Folly

Private chef experience -

Just the two of you? Romantic dinner for two-

You bring the romance and we will bring a dreamy 3 course dinner for two cooked and served just for you to celebrate your special day.

Dine in The Folly or on the terrace with sea views

Dinner or lunch is served! more Formal dining experience

Starter -

Roasted tomato Soup with Basil Oil

Mushroom feuilleté mushrooms cooked in garlic butter marsala wine with a cream and parsley sauce served in a pastry case with watercress salad

Sharing mezze tapas boards (a vegetarian vegan option can also be created)

Chicken Liver pate with plum and fig compote served with a warm Brioche

Smoked lemon kipper pate served with dressed watercress leave and granary toast (V)

Seasonal melon with soft summer fruits and a raspberry coulis (V /Vegan)

Main -

Traditional Roast Beef or roast turkey with Yorkshire puddings and Roast potatoes

Chicken Breast in Mascarpone sauce served with roasted new potatoes and Green Beans.

Warm salad of pan-fried pheasant breasts with watercress, potatoes, and sherry vinegar walnut oil dressing

Marinated pork fillet in soy honey and Thai spices served with a rich jus and coconut rice

Smoked haddock and hollandaise bake, on a bed of spinach served with dill and capper sautéed potatoes

Salmon wellington with a watercress sauce and baby new potatoes

Vegetarian tagine with herb and spiced couscous

All served with seasonal vegetables

Deserts-

Heart shaped shortbread layer dusted with confectioners' sugar filled with Cream and fresh strawberries

Individual Amaretto and

Black forest Tiramisu Chocolate tart with a raspberry drizzle and clotted cream

Apple tart with cinnamon ice-cream and toffee sauce

Salted caramel cheesecake with dark chocolate drizzle and salted caramel sauce

Roasted pineapple with chili and black pepper with bourbon vanilla ice cream or clotted cream

From £50 per person for 3 courses and coffee

Selection of local cheeses homemade chutney and cracker £6