



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

Starter

- Roasted tomato Soup with Basil Oil*
- Mushroom Feuillet Locally sourced wild mushrooms cooked in garlic butter white wine with a cream and parsley sauce*
- Sharing mezze tapas boards (a vegetarian vegan option can also be created)*
- Smoked lemon kipper pate served with dressed watercress leave and granary toast (V)*

Main

- Marinated pork fillet in soy honey and Thai spices served with a rich jus and coconut rice.*
- Chicken served with a tomato and mascarpone sauce green beans and roasted baby potato's.*
- 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 tabular*
 - All served with seasonal vegetables*

Dessert

- *Heart shaped shortbread layer dusted with confectioners' sugar filled with Cream and fresh strawberries*
- *Warm Apple and cinnamon Tart with clotted cream or vanilla ice cream*
- *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*

£55 per person for 3 courses and coffee

Selection of local cheeses homemade chutney and crackers £10 per person