



Lycroft Kitchen Dinner Party Menu

£36.50 per head (minimum of 8 people)

Cod and mussel broth with leeks, fennel and potatoes, finished with cream

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Roasted plum tomato, balsamic caramelised red onion
and goats cheese tart with baby leaf salad

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Slow cooked confit of duck leg, on a salad of plum and spring onion,
with a ginger and port dressing

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Homemade duck liver, port and orange pate
with a tomato concasse and brown toast

6oz sirloin steak in a garlic and oyster mushroom butter,
with a baked potato, green beans and chive sour cream

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Pan fried seabass fillet on a watercress mash served with
a ginger, chilli and white wine sauce and wilted pak choi

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Pan roasted free range chicken breast in a mushroom
and pancetta cream sauce, with roasted new potatoes

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Risotto of asparagus, sugar snap beans and sweet garden peas,
finished with mint and a rocket and parmesan salad

Dark chocolate pistachio and coffee marquis, with fresh berries and cream

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Poached pear in a vanilla and white wine stock syrup,
with crème fraiche sorbet and chocolate sauce

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Classic crème Brule, with homemade orange shortbread

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Raspberry tiramisu with a honeycomb ice cream