

# AN EVENING WITH THE TENORS UNLIMITED

£75.00

## STARTERS

ANTIPASTO LA CAPANNA  
A SELECTION OF HOUSE SPECIALITIES INCLUDING  
FRESH CORNISH CRAB, SMOKED SALMON, SEAFOOD SALAD  
& MEDITERRANEAN PRAWNS

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BRESAOLA & MOZZARELLA DI BUFALA SERVED WITH MIXED LEAVES  
& TRUFFLE OIL

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ASPARAGUS WRAPPED IN PARMA HAM SERVED WITH PARMESAN  
CHEESE & GARLIC BUTTER

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FIVE ONION RISOTTO (V)

## MAIN COURSES

MONK FISH WRAPPED IN PANCETTA & SERVED  
WITH A CHERRY TOMATO RISOTTO

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FILLET OF BEEF WRAPPED IN SPECK & SERVED WITH FRESH SAUTÉ SPINACH,  
GRATIN POTATOES & A BAROLO SAUCE

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ROAST GRESSINGHAM DUCK BREAST  
MARINATED WITH HONEY, GINGER, & SOY SAUCE, SERVED WITH  
RED CABBAGE, FRESH FIG & AN ORANGE & BALSAMIC SAUCE

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SLOW BRAISED ARTICHOKE HEARTS STUFFED WITH SUSSEX GOAT'S CHEESE,  
ROASTED HAZEL NUTS & A TRUFFLE DRESSED SALAD (V)

## DESSERTS

CRÈME BRÛLÉE WITH BLUEBERRIES

*RECOMMENDED WINE: MUSCAT DE BEAUME DE VENISE £4.50 (75ML)*

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DARK CHOCOLATE FONDANT WITH RASPBERRY ICE CREAM

*RECOMMENDED WINE: MARSALA SUPERIORE RISERVA 2001 £5.20 (75ML)*

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SAFFRON AND BASIL PANNA COTTA

& CANDIED ORANGE PEEL

*RECOMMENDED WINE: RUFFINO SERELLE VIN SANTO 2006 £9.20 (75ML)*

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WHITE CHOCOLATE MOUSSE WITH COINTREAU INFUSED DARK CHOCOLATE

*RECOMMENDED WINE: BOTRYTIS SEMILLON, LEHMANN 2009 £5.80 (75ML)*

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee  
any of our dishes to be free of nut traces.

Should you have a food allergy of any kind, please mention it to the waiting staff

**(V) – Vegetarian**

An Optional Gratuity of 12.5% will be added to your bill. All prices include VAT