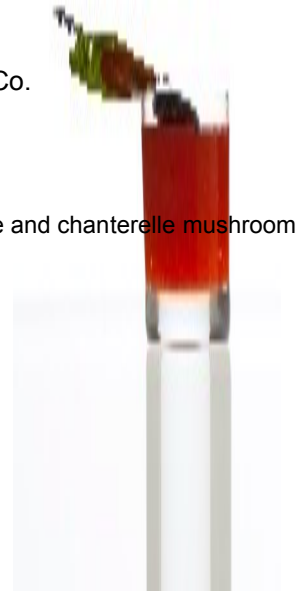

Fine Dining Menu – sample supplied to Coutts & Co.

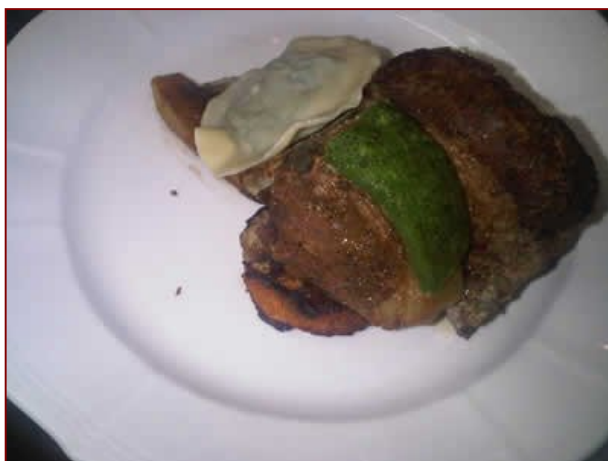
Starter Course

Rolled Fillet of Sole in baby asparagus served with a saffron sauce and chanterelle mushrooms



Meat Course

Surrey Venison Fillet served with chateau potatoes, braised red cabbage and pumpkin puree



Sweet Course

Individual 'Pina Colada' Meringue



Coffee Course

Continuous Freshly Brewed Coffee, served with petit fours

