

# PanAm

£50 per person

## Canapés on arrival



**Roasted red pepper soup [v]**  
Basil crème fraîche



**Medallions of monkfish**  
Pea puree, black pudding, herb oil

**Duck liver parfait**  
Brioche crisps, fig & orange chutney

**Goats cheese & pear tartlet [v]**  
Raspberry & walnut dressing

**Confit chicken leg**  
Sweetcorn & chorizo fritter, tomato salsa



**Fillet of beef**  
Shallot rosti, wild mushroom purée, port jus

**Medallions of pork**  
Fondant potato, braised Savoy cabbage, parsnip purée,  
calvados jus

**Lemon sole parcel**  
Smoked salmon & crab meat, lobster broth

**Wild mushroom risotto [v]**  
Poached egg & breadcrumbs, truffle oil



**Assiette of desserts**  
Chocolate Drambuie tart  
Pistachio crème brûlée  
Dark chocolate mousse  
Almond shortbread, white chocolate ice cream

**Cheese board**  
Homemade chutney, biscuits, celery, grapes

# blue

£45 per person

## Appetisers on arrival



**Asparagus and mint soup [v]**  
Pistachio cream



**Blue valentine sharing platter**  
Pork & apple roulade, black pudding purée  
Chilli & lemon grass tempura king prawns  
Barbequed & sesame seed chicken strips  
Herb salad & dips

**Lemon & cracked pepper guinea fowl**  
Sautéed pak choi, red pepper & chilli sauce

**Mediterranean vegetable arancini [v]**  
Italian leaf salad, basil pesto

**Monkfish, crab & lemon terrine**  
Toasted tiger bread, lemon balm



**Aromatic fillet of beef**  
Juniper berries, fondant potato, stem broccoli & kirsch jus

**Sesame crusted bream fillets**  
Crawfish, Thai thread noodles, ginger & lemon soy sauce

**Rack of lamb**  
Dauphinoise potatoes, spiced red cabbage, Chantenay carrots,  
red wine jus

**Tofu & asparagus millefeuille [v]**  
Sun blushed tomatoes, tarragon pesto



**Assiette of desserts to share**  
White chocolate & raspberry crème brûlée  
Champagne & strawberry sorbet, black pepper pastry  
Dark chocolate & After Eight torte  
Passion fruit & orange vodka jelly

**Local cheese platter to share**  
Balsamic strawberries, biscuits

To secure your place a non-refundable deposit is required of £20 per person bookings and enquiries can be made by contacting our reservations department on 0151-702-5831 or by calling in to either venue