

L'HORIZON

— BEACH HOTEL & SPA —

Sample Private Dining Menu

To Start

Goats' cheese (v)

Pickled pear, charred tender stem, Cumberland gel

Cured Scottish salmon

Chilled squash and orange velouté, gingerbread

Prosciutto

Roast artichoke, grilled figs, shaved parmesan, rocket, olive tapenade

For Main

King oyster mushrooms (ve)

Charred tender stem broccoli spinach mash, mustard stroganoff sauce

Lemon sole

Atlantic prawns, capers, nut brown butter, parsley lemon mashed potato, broccoli

Venison

Thyme & orange zest seared loin, local compressed pumpkin, confit mandarin potato

To Finish

Red apple (ve)

Brandy poached apple, ginger toasted oats, vanilla coconut custard

Lemon

Glazed lemon tart, lemon custard, raspberry sorbet

Jersey cream

Crisp vanilla ice cream balls, spiced mango confit

Selection of two British & French cheeses

Chutney, crackers & celery

£45 per person

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

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Interactive Indian-style tasting menu

Starter

Chicken tandoori, lentil dhal, vegetable pakora platter

Lentil dhal, vegetable pakora, onion bhaji platter (v)

Mint raita, lime pickle, mango pickle, onion salad, crisp poppadums

Main

Chicken tikka masala, salmon fry, pilau rice

Dal makhani, vegetable korma, pilau rice (v)

Saag paneer, naan bread lime pickle & mango chutney

Dessert

Mango Kulfi

Mango textures, coconut gel, gulab juaan

£35 per person

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Private Dining Tasting Menu

Goat's cheese (v)

Pickled pear, charred tender stem, Cumberland gel

Prosciutto

Roast artichoke, grilled figs, shaved parmesan, rocket, olive tapenade

Cured Scottish salmon

Chilled squash and orange velouté, gingerbread

Venison

Thyme & orange zest seared loin, local compressed pumpkin, confit mandarin potato

Lemon

Glazed lemon tart, lemon custard, raspberry sorbet

Tea, coffee & petite fours

Three courses £55 per person

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