

# FUNCTIONS

## AMUSE BOUCHE

### STARTERS

Homemade Vermicelli with Sautéed King Scallops  
with Champagne and Vanilla Sauce  
Ham Knuckle & Wild Mushroom Roulade with Mustard Dressing  
Carpaccio of Beef with Celeriac and Apple remoularde  
Ballantine of Wild Salmon with Watercress mayonnaise  
Butter Poached Lobster with Lime & Mango Salsa  
Millefeuille of Asparagus & Morrel Mushrooms with Truffle dressing (v)  
Terrine of Foie Gras with Spicy Roasted Pineapple

### MAIN COURSE

Grilled Halibut with Wilted Spinach & Clam Chowder  
Braised Shin of Beef with Roasted Fillet of Beef & Minatare Yorkshire pudding  
Corn fed Chicken with Porcini & Herb Risotto & Parmesan Crisp  
Glazed Duck Breast with Creamed Cabbage & Fig Tatin  
Loin of Northumbrian Lamb with Baby Hot pot, Rosemary & Tomato Jus  
Tournedos' of Monkfish with Lemongrass Risotto cake  
Fillet of Sea bass with Truffle & Asparagus Salad  
Rotolo di zucca e ricotta (v)  
(Pasta rolled with spinach, butternut squash & ricotta cheese)

### DESSERTS

Warm Valhona Chocolate Fondant, vanilla ice-cream  
Glazed Pineapple with Vanilla & Chilli  
Vanilla Panacotta with Schnapps Shot  
Basil Crème Brule with Fresh Strawberry Compote  
Granny Smith Soufflé with Caramel Sauce  
Strawberry Tart with Rhubarb Ice-cream  
Selection of Local & French Chesses

## OPTIONAL EXTRAS

### OYSTER & SEAFOOD

Selection of Seasonal Oysters ( native or rock)  
All seved with accompainments  
King Prawns, langoustine, smoked salmon, crayfish & dressed crab.  
Beluga Caviar served with warm blini`s  
(minimum 50g)  
All served on crushed ice  
Selection of Sushi with Wasabi essence

### HOT ITEM`S

Clam & saffron chowder  
Saute`d scallops with asian salad  
Crab beignets with sweet chilli dressing  
Served on Chinese spoons

**WILKINS**  
**FINE**  
**DINING**

Glencoe, Croft Road  
Rothbury, Morpeth  
Northumberland NE65 7QU

t: 01669 620518  
e: info@wilkinsfinedining.com

[www.wilkinsfinedining.com](http://www.wilkinsfinedining.com)