



Fine Dining Menu

Friday 3rd October 2025
£80pp | 7pm Arrival

A culinary treat of classic & modern cookery.

Each course is accompanied with the finest complimentary wine.

Blinis - Smoked Salmon - Caviar - Creme Fraiche - Lemon Gel

Sweetcorn Panna Cotta - Crab Cannelloni
Sweetcorn Puree - Chilli & Lemon Grass Foam

Pan Roasted Black Cod
Confit Garlic & Pomme Puree - Petit Pois - Broad Beans
Pea shoots - Lobster Cracker

Garlic Spinach & Ricotta Ravioli
Lamb Velouté - Toasted Pine Nuts - Crispy Fried Basil

Pan Seared Duck Breast
Beetroot Fondant - Potato Galette - Glazed Carrot
Confit Shallot - Blackcurrant Gel

Caramelised Banana Mille Feuille
Praline Ice Cream- Toffee Popcorn
Hazelnut Macaron - Salted Caramel Sauce

A Selection of Cheeses
served with Crisp Celery, Grapes & Biscuits

Coffee & Dinner Mints

To Book: Tel: 01246 435226 or Visit: www.sitwellarms.com/whats-on/