



EARLSFIELD
COURT
CINNAMON LUXURY CARE

Silver Service Menu

Champagne on arrival & specially selected wines with each course.

AMUSE-BOUCHE

Charred Aubergine Baba Ghanoush on toasted artisan bruschetta, garnished with sun-blushed tomato julienne and micro herbs.

Scottish Smoked Salmon on toasted brioche, finished with caper berries, fresh dill, and a delicate spoon of Ossetra caviar.

STARTERS

Lobster Bisque Cappuccino – A rich lobster bisque infused with cognac and finished with a velvety brandy cream foam.

Smoked Chicken & Roasted Pepper Terrine – Layered with herbs and served with a roasted red pepper coulis and micro cress salad.

Warm Asparagus Spears – Served atop Pernod-scented fennel with a choice of classic Hollandaise or lemon mayonnaise.

MAIN COURSES

Canon of Romney Marsh Lamb – Locally sourced lamb loin, herb-crusted and roasted, served with a redcurrant and rosemary jus.

Pan-Seared Scottish Salmon – Finished with a delicate Prosecco and dill velouté, served on a bed of crushed new potatoes.

Mediterranean Millefeuille – Layers of roasted aubergine, courgette, and bell peppers with a rich tomato-basil compote and a hint of smoked paprika.

SILVER SERVICE ACCOMPANIMENTS

Dauphinoise Potatoes

Glazed Chantenay Carrots à la Vichy

Tenderstem Broccoli with Sea Salt Butter

DESSERTS

Sticky Toffee Pudding – A classic sponge served warm with Bailey's-infused crème anglaise.

Lavender Panna Cotta – Creamy and floral, served with blackcurrant coulis and fresh raspberries.

Artisan Cheese Selection – A curated array of local and continental cheeses with a selection of biscuits, quince paste and grapes.

For more information and to reserve your place please call Anne-Marie or Daniel on **01424 541 363** or email: earlsfield.enquiries@cinnamoncc.com

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