

Black Buoy Wivenhoe Fine Dining Evening

Join us for a tasting menu of fine food and wine prepared by head chef Peter Moore and his team.

Menu

Champagne and Canapés on arrival

- 1) Roasted butterflied king prawn cooked in a garlic parsley butter served on top of a baby spinach, cucumber & chilli salad*
- 2) Seared sea trout with ruby chard, clams, samphire and lemon foam.*
- 3) Chargrilled loin of venison on a wild garlic potato cake with blackberry jelly, game sauce and beetroot & parsnip crisp*
- 4) Filo cheese trio of Ricotta & spinach, goats cheese & walnuts and stilton & wild mushrooms sat on a warm tomato sauce topped with rocket*
- 5) Chocolate trio of Milk chocolate & raspberry tart, dark chocolate mousse and baked white chocolate cheesecake*

Followed by Coffee and Petit fours

Tickets: £50

Add a glass of wine with each course: £70

(Vegetarian and Pescetarian option available)

10th March 2018, 7pm to eat for 7:30pm