



Please choose from the following menu selection, one dish for each course for all of your guests:

- STARTERS -

Duo of Salmon

Salmon mousse wrapped in smoked salmon finished with dill crème fraiche and cucumber ribbons

Pressed Ham Hock Terrine

with red onion slaw and walnut bread

Wild Mushroom, Spinach & Stilton Tart

with red pepper coulis and rocket

Vine Cherry Tomatoes, Buffalo Mozzarella

Basil leaf salad drizzled with extra virgin olive oil

- SOUPS -

Roasted Tomato & Basil Soup

with pesto croutons

Cream of Wild Mushroom and Tarragon Soup

with chopped herbs

Leek & Potato Soup

topped with vegetable crisps

- MEAT -

Rump of Lamb

with rosemary, garlic & lemon dauphinoise potatoes, carrot puree, braised red cabbage, red wine sauce

Slow Braised Blade of Beef

with herb mashed potato, roasted shallots, carrot & swede

Roast Rack of Pork

with boulangere potatoes, rustic carrots, sautéed savoy cabbage, cider cream sauce

Pan Seared Corn Fed Chicken

with crushed new potatoes, butternut squash puree & sugar snap peas



- FISH -

Pan Fried Salmon Fillet
with herby potatoes, hollandaise sauce and samphire

Roasted Cod Fillet
with fresh garden herb crust, buttered baby potatoes, sprouting broccoli vermouth & lemon butter sauce

Pan Fried Sea Bass
with crushed saffron potatoes, baby leeks & carrots, roasted red pepper sauce

- VEGETARIAN -

Vegetable Strudel
Courgette, mushroom, aubergines and peppers wrapped in filo pastry with a tomato and basil sauce

Leek Cannelloni
with lemon & thyme, provolone picante & garlic bread

Tomato & Mozzarella Gnocchi
with roasted peppers & basil oil dressing

- COLD DESSERTS -

Vanilla Crème Brulee
with shortbread biscuit

Forest Fruit Cheesecake
with sauce anglaise

Tiramisu
Classic italian coffee dessert

- HOT DESSERTS -

Warm Chocolate Brownie
with chocolate sauce & vanilla ice cream

Sticky Toffee Pudding
with toffee sauce & vanilla ice cream

Brioche Bread and Butter Pudding
with bourbon-soaked sultanas & traditional custard

Regional English Cheeseboard
with grapes, celery, chutney and crackers