
Choose 2 from each course

Starter

Homemade ham hock terrine, crispy bacon with micro salad, tomato focaccia and chunky piccalilli
Golden beet root, watermelon, pan roasted walnuts with crispy salad and basil oil
Atlantic king prawn cocktail with shaved avocado, marie rose sauce and rosemary focaccia fingers
Oriental salmon with crispy rocket salad and sweet chilli reduction
Red onion marmalade, goat's cheese and sundried tomato tart with balsamic reduction

Mains

Supreme of free-range chicken wrapped in parma ham, wild mushroom dairy cream sauce with
buttered vegetables and dauphinoise potatoes
Slow cooked fillet of tender Scottish lamb, buttered vegetable and crushed new potato with mint and
red current jus
British beef fillet, pan grilled new potatoes, vine tomatoes, wild mushrooms and black pepper sauce
Chilli crusted supreme of salmon with crushed new potatoes, steamed vegetables and chive beurre
blanc
Roasted vegetable and goats cheese filo tart with dauphinoise potatoes and steamed vegetables
Spinach & ricotta ravioli with creamy basil reduction

Dessert

Vanilla panna cotta with fruit compote and raspberry coulis
Almond Sponge with coffee cream & chocolate ganache
Apple strudel with vanilla crème anglaise
Fresh fruit salad with ice cream

£35.00pp

Based on 150 covers