



SAMPLE FIVE COURSE MENU

Smoked Kipper & Wild Mushroom Risotto

With poached egg

Fresh Salmon & Prawn Timbale

With saffron mayonnaise

Ardennes Pate

With apple chutney & toasted sour dough bread

ooOoo

Minestrone of vegetable soup

Crème fraiche

ooOoo

Champagne Sorbet

ooOoo

OUR CHEF WILL BE PLEASED TO CARVE FOR YOU

Sugar & Honey Baked Gammon

With black cherries

Roast topside of beef

Yorkshire Puddings & Roast Gravy

Field mushroom, spinach & sun dried tomato risotto (V)

Oven baked fillet of haddock on fine beans

White wine & chive cream sauce

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Roast potatoes with sea salt

New potatoes with mint

Broccoli & cauliflower

Green beans & Carrots

ooOoo

Apple & sultana sponge

English custard & Toffee Sauce

Strawberry Eton Mess

Chocolate mint tart

Pistachio ice cream

White chocolate & raspberry cheesecake

With berry compote

ooOoo

Freshly brewed coffee and mints

£29.50pp