

Celebrations Menu



STARTERS

- Seasonal Melon with Mixed Fruit Salsa, Grand Marnier Syrup & Fruit Sorbet
- Home-made Chicken Liver Parfait with Toasted Sour Dough & Red Onion Jam
- Smoked Salmon Carpaccio with Prawns, Endive Salad with a Lemon & Dill Dressing (supplement of £2.00 per person)
- Smooth Country Vegetable Soup with Chive Crème Fraîche

MAIN COURSE

- Roast Sirloin of Local Beef with Yorkshire Pudding & Red Wine Jus (supplement of £2.00 per person)
- Pan Seared Chicken Breast on Fondant Potato, Baby Spinach & Wild Mushroom Cream
- Baked Herb Crusted Salmon Fillet on Sauté Potato Cake, Lemon Butter & Wilted Rocket Leaves
- Roast Sweet Potato, Sun-blushed Tomato, Roasted Red Pepper & Goats' Cheese Tart with a Basil Pesto & Balsamic Glaze

DESSERTS

- Warm Chocolate Brownie, Chocolate Orange Sauce & Vanilla Ice Cream
- Classic Eton Mess
- Glazed Lemon Tart with Raspberry Coulis & Chantilly Cream
- Sticky Date Pudding with Toffee Sauce & Butterscotch Ice Cream

Please select a maximum of two options per course