

Menu B

£25.00 per head plus VAT

To create your personal menu, please select one dish from each of the following section (Starter, Main Course and Dessert)
An optional Vegetarian Starter and main courses can also be selected.

Starters

Beetroot Orange and Port Wine Salad (V)

Fresh orange segments marinated in port, red wine and brown sugar tossed with beetroot and mixed leaves in our port wine dressing.

Smoked Salmon and Fresh Leek Tagliatelle

Freshly cooked pasta tossed with leeks cooked with white wine, fresh cream and garlic finished with local smoked salmon and freshly grated parmesan

Parmesan Duchess with Avocado and Smoked Chicken

Homemade parmesan choux pastry bun filled with crisp salad, avocado and smoked chicken dressed with crème fraîche and finished with lemon.

Fresh Beetroot and Coconut Soup (V)

Homemade soup of fresh vegetables, beetroot and coconut cream finished with coriander and garlic infused oil.

Main Course

Guinea Fowl with Parma Ham and Grand Marnier Sauce

Breast of Guinea fowl with our herb and fresh orange stuffing wrapped in Parma ham and roasted with garlic new potatoes finished with Kenya beans and Grand Marnier enhanced gravy.

Rack of Lamb with Onion Rosti and Minted Oil

Prime rack of lamb roasted with rosemary and a hint of garlic served on a homemade onion rosti potato and finished with sugar snap peas and a rich red wine gravy.

Roasted Sirloin with Chive and Onion Mash and Roasted Garlic

Prime roasted sirloin of beef served on an onion and chive mashed potato finished with a sharp peppercorn gravy, summer green vegetables and stuffed tomato

Fillet of Sea Bass with a Pernod Fresh Leek Cream

Seared fillet of sea bass presented from the pan on a bed of saffron mashed potato and finished with fine cut baby leeks cooked with Pernod and Cream.

Summer Vegetable Chicken with Parmesan Crackling

Breast of chicken steamed with fresh herbs and summer vegetables served with parmesan and crunchy bacon, savoury potato and finished with a mint dressing

Desserts

Strawberry Delight

Three small strawberry desserts:- strawberry Bavarian cream, strawberry shortbread and strawberry sorbet served on a fresh strawberry sauce.

Pear and Blackcurrent Filo Strudel

Homemade individual strudel filled with fresh pear and blackcurrants served from the oven and finished with cream

Hot Apple Pancakes with Calvados Sauce

Homemade pancakes filled with fresh apple and confectioners custard sugar glazed and served with calvados sauce

Grand Marnier Parfait with Chocolate Crisp

Homemade Grand Marnier flavoured Ice Cream served with a homemade chocolate and nut biscuit crisp.

Chocolate and Rum Tart

Crisp pastry tart filled with rich chocolate and rum ganache and served with vanilla sauce and topped with a strawberry half

Trio of Homemade Sorbet with sponge fingers

Three flavours of our refreshing homemade sorbet (lemon, raspberry and blackcurrent) served with a soft lemon sponge finger.