



SAMPLE MENU

£35 per head

To Start

Smoked Salmon Terrine With Yogurt And Poached Salmon Served With A Dijon Dip

Goats Cheese Tart With Roasted Beetroot And Onion Marmalade

Chicken Terrine With Bread And Pickles

Pumpkin Coconut And Chilli Soup, Crusty Bread

Mains

Sicilian Beef, Slow Cooked Beef With Olives And Fennel And A Hint Of Chilli

Mushroom Stroganoff With Rice

Braised Mushrooms With Sweet Potato Mash

Classic Beef Bourguignon

Chicken Breast Wrapped In Parma Ham And Set On A Rich Madeira And Mushroom Sauce

Fillet Of Cod With A Mild Horseradish Crust Set On Sweet Beetroot

Desserts

Chocolate Marquise with butterscotch and raspberries

Fudge Brownie with clotted cream and coulis

Mini Italian meringues filled with creamy lemon curd and topped with passion fruit

Coffee and Mint Chocolates

Please select one choice from each course. Dietary requirements are most welcome and we are happy to discuss and alterations you might need.