

3 Course Set Choice Menu

Starters

Vegetable Soup

Garlic and Herb Creamed Cup Mushrooms (V)

Traditional Prawn Cocktail

Marie Rose Sauce and Wholemeal Bread

Breaded Camembert with Tomato and Honey Salsa (V)

Main Courses

Local Farmed Roast Beef

Yorkshire Pudding and Rich House Gravy

Pan Seared Chicken Breast Fillet

Smoked Pancetta and Wild Mushroom Cream Sauce

Lemon and Dill Infused Salmon Fillet

Warm Tomato Chutney and Pesto Sauce

Sugar Glazed Pork Loin

Apple and Sage Stuffing, Rich House Gravy

Brie, Cranberry and Mushroom Wellington, Provençal Sauce (V)

ALL MAIN COURSES ARE SERVED WITH POTATOES AND SEASONAL VEGETABLES

Desserts

Our Signature Sticky Toffee Pudding

Rich Butterscotch Sauce

Lavish Lemon Gateaux

Lemon Coulis and Crushed Meringue

Carrot Cake

Mascarpone Frosting, with Mango Sauce

Cream filled Profiteroles

Rich Chocolate Sauce and Flaked Wafer

Tea or Coffee & Mints

£24.95 per Person