



## Event Menu

**Please choose one item per course. Tea, coffee and mints included**

### Starters

Chicken liver pate served with onion chutney & Melba toast  
Tomato & mozzarella salad with basil pesto or balsamic glaze  
Caramelised onion and halloumi cheese tart  
Duck & orange pate with red onion marmalade & toasted brioche  
Pan fried crab cakes with tomato & coriander salsa  
Poached salmon & prawn salad, lemon & dill dressing  
Mackerel tart, rocket & tomato salad  
Traditional prawn cocktail  
Ham hock terrine, homemade piccalilli, toasted brioche  
Smoked salmon, prawn and avocado tian bound in dill cream fraiche

### Soups:

Leek & potato  
Roasted red pepper & tomato  
Carrot & coriander  
Broccoli & stilton  
Butternut squash & vanilla

### Main courses

Chicken breast stuffed with garlic & chive mousse in white wine cream  
Turkey Escalope, tarragon cream sauce  
Coq au vin  
Pan roasted salmon fillet, white wine & dill cream sauce  
Cod, chorizo, tomato, chickpea & red pepper  
Roasted Mediterranean vegetables pithivier, bound in pesto dressing  
Wild mushrooms risotto with grilled chicken and red wine jus  
Spinach and blue cheese risotto (or your favourite veg)  
Potato Rosti with roasted vegetables & wild mushroom sauce  
Tomato and stilton pithivier with lemon couscous  
Roast beef served with all trimmings and gravy  
Braised beef in Ale  
Crispy pork belly on parsnip mash and thyme jus  
Pan Fried Pork Tenderloin, wrapped in Parma ham, creamy mushroom and leek  
Shepherd's Pie

### Vegetables & Potatoes:

*Please choose one Vegetable and one Potato Dish to accompany your Main Course. Alternatively, please advise if you would prefer us to choose the most appropriate Seasonal Accompaniment for your meal.*

Green Beans	Saffron Potato
Cauliflower, Bacon & Cheese	Roast Potato
Seasonal Greens	Mashed Potato
Red Cabbage	New Potato
Roasted Carrots	Rosti Potato
Sautéed Courgette	Garlic & Herb Potato
Broccoli	Dauphinoise Potato
Honeyed Parsnips	Crushed New Potato
Sautéed Savoy Cabbage	Spicy Potato Wedges

### **Desserts**

Fresh fruit salad, raspberry sorbet  
Sticky toffee pudding with caramel sauce and vanilla ice cream  
Raspberry crème brulee & shortbread biscuit  
Bramley apple & cinnamon crumble, vanilla crème anglaise  
Lemon posset with raspberry compote  
White chocolate cheesecake, fresh raspberries, dark chocolate sauce  
Bread & butter pudding, custard  
Fruit crumble, custard  
Warm chocolate brownie, vanilla ice cream  
Apple strudel, pouring cream  
Cheese with biscuits

Tea/coffee and mints to finish