

CLICK HERE FOR MORE  
INFORMATION AND  
UPDATED MENUS

ASK US ABOUT ALLERGENS  
AND INTOLERANCES

## 3 Course Saffron Banquet

SELECT 1 OPTION FROM EACH COURSE

### Starters

Home Dried Tomato Salad, Brie and Bruschetta (V)

Chicken Liver Pâté, Seasonal Leaves, Wafer Crostinis

Classic Prawn Cocktail, Baby Leaves and Marie Rose Sauce

Smoked Salmon, Dressed Leaves, Lemon Mayo, Roll and Butter

Trio of Melon Balls, Mint Dressing (V) (Ve)

Cherry Tomato, Spring Onion, Crostini, Dressed Roquette (V) (Ve)



### Main Course

Chicken Supreme Wrapped in Pancetta, Braised Green Leaf Cabbage, Pan Fried Carrots and Courgette with a Wine Sage Reduction and Potato Fondant

Minted Lamb Shank with Pomme Purée and Vichy Carrot, with a Red Wine and Rosemary Jus

Slow Cooked Belly Pork on Bubble and Squeak, Rich Cider Jus, Candied Apple Purée, Seasonal Vegetables

Jointed Free Range Chicken cooked with Lardons, Baby Onions and Mushrooms in a Deep Red Wine Sauce, Potato Fondant, Pan Fried Carrots and Courgettes

Tornado of Derbyshire Beef, Bourguignon Garnish Fondant Potato, Courgettes, Carrots, Braised Green Leaf Cabbage, Thyme Jus

Lemon Infused Supreme of Salmon, Herby Rice and a Lemon and Dill Butter Sauce, Seasonal Vegetables

Sautéed Gnocchi with Spring Onions, Leeks and Parmesan, with a Special Tomato Fondue Seasonal Vegetables (V)

Sweet Potato, Butternut Squash Filo Parcel, Tomato Salsa (V) (Ve)

ENJOY A DELICIOUSLY TASTY, FRESHLY COOKED 3 COURSE MEAL, WITH  
PRODUCE FROM LOCALLY-SOURCED SUPPLIERS

### Desserts

Lemon Curd Cheesecake and Red Berry Compote

Fresh Strawberries, Chocolate Profiteroles and Cream

Tart Au Citroen with Crème Chantilly

White Chocolate and Forest Fruit Cheesecake

Rich Milk Chocolate Brownie, Salted Caramel Sauce, Chocolate Tuille

Vanilla and Raspberry Cheesecake topped with Summer Fruits (Ve)

