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INFORMATION AND
UPDATED MENUS

Evening Formal Dining

SELECT 1 OPTION FROM EACH COURSE

ASK US ABOUT ALLERGENS
AND INTOLERANCES

Starters

Chicken Liver Parfait, Red Onion Marmalade
Ham Hock and Pea Terrine, Golden Piccalilli
Lemon and Lime Cured Salmon, Remoulade,
Fresh Herb Garnish
Tomato and Basil Soup, Garlic Crouton (V)
Cherry Tomato, Spring Onion Crostini, Dressed Roquette (Ve)
Cashew, Pepper and Lentil Pate, Red Onion Chutney (Ve)
Spiced Cauliflower Soup, Herb Croutons (Ve)

Main Course

Wine Poached Chicken, Fondant Potato, Tender Stem Broccoli,
Fennel Cream
Lamb Shank, Pomme Purée, Vichy Carrots
Lemon and Thyme Salmon, Garlic and Black Olive Baby
Potatoes, Tarragon Hollandaise
Pan Fried Chicken Supreme, Colcannon, Buttered Carrots
Confit Belly of Pork, Sweet Chilli Stir Fried Vegetables
and Beansprouts
Salt and Pepper Beef, Spring Onion Mash Potato,
Burgundy Wine Jus
Sweet Potato, Butternut Squash Filo Parcel, Tomato Salsa (Ve)
Wild Mushroom Risotto, Aged Balsamic (Ve) (Gf)
Carrot and Cashew Wellington, Minted Yoghurt Dressing (Ve)
Moroccan Spiced Chickpea Pie, Gravy (Ve)

Desserts

Dark Chocolate and Raspberry Delice,
Vanilla Cream, Chocolate Tuille
Sticky Toffee Pudding, Vanilla Anglaise, topped with Berries
Lemon and Ginger Cheesecake, Berry Compote,
White Chocolate Tuille
Chocolate and Cinder Toffee Brownie,
Strawberry Coulis (Ve) (Gf)
Raspberry and Almond Tart, Coconut Cream (Ve) (Gf)
Chocolate and Coconut Tart, Red Berry Coulis (Ve) (Gf)
Vanilla and Raspberry Cheesecake,
Topped with Summer Fruits (Ve)

A GREAT WAY TO CELEBRATE WITH A TRADITIONAL SIT DOWN MEAL WITH YOUR GUESTS

