

Events Menu

Starters

Classic prawn cocktail
Potted crab with brown bread & butter
Roasted tomato and red pepper soup
Pork and pistachio terrine with plum chutney
Goats cheese and pine nut mousse served with pickled pear
Parma ham with a rocket salad served with celeriac remoulade

Mains

Rump of lamb with rosemary jus
Mediterranean vegetable risotto with pesto dressing (V)
Confit duck leg with chorizo cassoulet
Herb crust cod fillet, white wine and chive sauce
Chicken supreme with mushroom and tarragon stuffing, rich chasseur sauce
Mushroom Wellington with rosemary tapenard & tomato sauce (V)

All of the above will be served with chefs selection of potatoes and vegetables

Desserts

Ginger, nut & raisin pudding with crème anglaise
Mango mousse served in a chocolate cup
Lemon tart with mixed berry compote
Chocolate orange bread and butter pudding
Raspberry and white chocolate cheesecake

Freshly Brewed Coffee and Mints