

Sample Dinner Menu

Roasted Plum Tomato Soup with Basil Oil & Herb Croutons

Chilled Nest of Galia Melon with Berries, Honey & Yogurt

Salad of Stilton Cheese with Walnuts, Apple and Vinaigrette

Chicken Liver Parfait with Red Onion Marmalade & Melba Toast

Slow Roasted Blade of Beef with Mushrooms, Bacon, Red Wine & Shallots

Honey Roast Duck Breast with Sweet Red Cabbage & Red Wine Sauce

Grilled Fillet of Seabass with a Lemon, Herb & Crayfish Butter Sauce

Goats Cheese & Vegetable Filo Parcel with Dressed Leaves

**All Served with a Selection of
Seasonal Vegetables & Potatoes**

Sticky Toffee Pudding with Pecan Toffee Sauce & Vanilla Ice-Cream

Soft Pavlova with Fresh Strawberries & Raspberry Coulis with Chantilly Cream

Crème Brulee Served with Shortbread & Citrus Sorbet

Fresh Fruit Salad

Cheese & Biscuits

Dinner served @ 7:30pm