

Set menu selection

Menu 1

Cream of Asparagus Soup with Herb Cream

Sauteed Chicken stuffed with Leeks and Spinach
With Sun Dried Tomato and Tarragon Jus

Accompanied with a Selection of Seasonal Vegetables and Potatoes

Warm Pear and Almond Frangipane with Fresh Pouring Cream

Rich Freshly Brewed Coffee and Chocolate Mints

Only £22.50 per person

Menu 2

Wedges of Seasonal melon Draped with Parma Ham

Braised Shanks of Lamb with poached pear and Shallots in Port Wine Sauce

Accompanied with a Selection of Seasonal Vegetables and Potatoes

Sugar-Dusted Profiteroles filled with
Cream and Served with hot Dark Chocolate and Baileys Sauce

Rich Freshly Brewed Coffee and Chocolate Mints

£24.95 per person

Menu 3

Smoked Scottish Salmon and King Prawn Timbale
Served with Olive Oil Infused with Shallots and Caper

Cream of Tomato, Orange and Basil Soup with Warm Italian Roll

Fillet of British Beef with Asparagus Truffle Served in a Port Wine and Masala Sauce

Accompanied with a Selection of Seasonal Vegetables and Potatoes

Spiced Fruit Salad with Fresh Cream

Rich Dark Chocolate Torte with White Chocolate Sauce and Raspberry Coulis

Freshly Brewed Coffee and Petit Fours

Only £37 per person

For an additional supplement of £5.50 per person

Fish Course – Monkfish with Rosemary and Pancetta

3rd dessert Choice – Assorted Farmhouse Cheeses Accompanied by Celery, Grapes and Biscuits