

Menu
£30.00 per Head

Cream of Asparagus Soup

Fan of Galia Melon with Fresh Fruit and Blackcurrant Sorbet

Grilled Goats Cheese on a Nest of Leaves, Red Pepper Dressing

Chicken Liver Terrine with Cumberland Sauce, Warm Toast

Medallions of Beef with Roasted Shallots, Creamed Potato, Red Wine
Sauce

Pan Fried Chicken Breast Filled with Brie Wrapped in Bacon with a Red
Wine Sauce

Trio of Fish with Fresh Asparagus White Wine and Saffron Sauce

Crisp Breast of Duck on Roasted Vegetables, Redcurrant Sauce

Strawberry Cheesecake

Treacle Tart with Vanilla Ice cream

Raspberry and Drambuie Crème Brulee

Marbled Chocolate Terrine

Tea or Coffee with After Dinner Mints