

## party menu

### Starters

#### Slow Cooked Lamb

in filo pastry with garlic, oregano and onions, olives, feta, tomato salad with chardonnay vinaigrette

#### Creamy Crab Soup

with seafood fritters, samphire, fennel and tarragon

#### Beetroot, Goats Cheese and Polenta Fritters

with goats cheese potato salad and mint vinaigrette

### Main Courses

#### Cornfed Chicken Breast

with creamed wild mushrooms

#### Fillet of Seabass

samphire and lemon oil

#### Fillet of Pork

with black pudding potato cake and cider sauce

Roasted new potatoes and seasonal vegetables  
are served with each main course

### Desserts

#### Baked Bitter Choc Pot

with vanilla ice cream

#### Mango, Orange and Yellow Plum Mess

with crushed meringue and Chantilly cream

#### Selection of British Farmhouse Cheese

with biscuits

#### Tea, Coffee and Fudge

£28.50 per person

£10.00 per person non-returnable  
deposit required