

party menu

Starters

Slow Cooked Lamb

in filo pastry with olive, bean, tomato and garlic hummus

Cream of Vegetable Soup

Salmon and Crab Cake

with herb mayonnaise

Main Courses

Cornfed Chicken Breast

with creamed wild mushrooms

Fillet of Seabass

with samphire and lemon oil

Baked Aubergine, Parmesan, Pepper and Courgette

with tomato sauce

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

Desserts

Chocolate Espresso Cheesecake Mousse

with chocolate ice cream

Peach and Nectarine Fool

tarragon and raspberry

Selection of British Farmhouse Cheese

with biscuits

Tea, Coffee and Fudge

£28.50 per person

£10.00 per person non-returnable
deposit required