



STARTER

Smoked Salmon, Pickled Cucumber on Toasted Rye Bread

Chicken Liver Pate, Seasonal Fruit Chutney & Toasted Brioche

Feta & Caramelised Red Onion Tart with Green Salad (v)

MAIN COURSE

Rump of Lamb, Dauphinoise Potatoes, Red Piperade, Crushed Peas & Braised Shallots

Fillet of Seabass, Pak Choi, Vine Tomatoes, Fondant Potato with Herb Butter Sauce

Roasted Butternut Squash Risotto with Chilli Oil, Parmesan & Herb Salad (v)

DESSERTS

Lemon Tart with Crème Chantilly & Raspberry Coulis

Sticky Toffee Pudding with Toffee Sauce & Crème Anglaise



CHILDREN'S MENU

Garlic Bread

Roast Chicken with Roasted Potatoes & Seasonal Greens & Gravy

Selection of Ice cream

EVENING HOG ROAST

Roast Hog & Baps

Homemade Bramley Apple Sauce

Sage & Onion Stuffing

Potato Wedges

Waldorf Salad

Mediterranean Salad

Spiced Cous-cous with Fresh Herbs



PRE RECEPTION DRINKS

Prosecco (60 glasses)

Orange Juice (20 glasses)

TABLE WINES (1 bottle of each per table)

House White

House red

TOASTING WINES

Prosecco