

Sample Menu

Choose from one of the below for each course, for all guests.

All dietary requirements can be catered for.

Starters...

Cream of roasted tomato & basil soup

Served with a cheese scone

Or

Carpaccio of pineapple

Served chilled with passion fruit sorbet, fresh raspberries & dragon fruit garnish

Or

Homemade chicken liver parfait

Served with red onion chutney & Melba toast

Main Course...

Breast of chicken

Served with mushroom cider basil cream, new potatoes & roasted Mediterranean vegetables

Or

Roast leg of Lamb

Garlic & rosemary brushed lamb served with chateau potatoes, seasonal vegetables & red wine

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Or

Salmon fillet

Served with dill beurre blanc, new potatoes & panache of seasonal vegetables

Vegetarian option

Dessert...

Triple chocolate brownie

With ice cream & Belgium chocolate sauce

Or

Sharp lemon tart

Served with raspberry sauce & sorbet

Or

Strawberry Eton mess

Strawberries, meringue, cream & sauce crush

Or

Corinthian Assiette (a platter of all three petit desserts)

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Filter coffee

Served with chocolates