

Three course menus

£ 22.00 per person

Starter

Main course

Dessert

Leek, potato and chive soup	Roasted leg of corn-fed chicken served with thyme potatoes and root vegetable puree	Tiramisu with biscotti
Poached salmon salad with lemon and caper crème fraîche	Steamed fillet of cod served with herb crusted new potatoes, seasonal greens and white wine sauce	Baked vanilla cheesecake with fruit compote
Roasted tomato and focaccia soup	Roasted loin of pork with caramelised apples served with roast potatoes, parsnips and cider sauce	Lemon mousse with shortbread

£ 25.00 per person

Starter

Main course

Dessert

Marinated salmon with cucumber salsa and ciabatta crostini	Roasted rump of lamb served with colcannon potatoes, fine beans and red currant jus	Vanilla panna cotta with berry coulis
Pork and apple pate served with toasted brioche	Roasted chicken breast stuffed with pancetta served with seasonal vegetables and roasted potatoes and sage jus	Lemon tart with rhubarb ice cream
Poached chicken and vegetable broth	Grilled salmon fillet served with parsley mash, seasonal greens and tomato butter sauce	Chocolate cheesecake with blood orange syrup

£ 28.00 per person

Starter

Main course

Dessert

Chicken liver parfait with sweet onion jam served with brioche	Roasted Cornish rib of beef served with Yorkshire pudding, roast potatoes, seasonal vegetables and pan jus	Rich chocolate tart with raspberry sorbet
Plum tomato and mozzarella salad with balsamic syrup and rustic croutons	Seared tuna served with crushed potatoes, chorizo sausage, seasonal vegetables and lemon butter sauce	Strawberry mousse served with shortbread
Sweet potato and butternut squash soup with chilli croutons	Roasted pork belly served with apple mash, roasted root vegetables and calvados jus	Fresh fruit salad served with citrus sorbet
Salmon and prawn terrine with curried mayonnaise served with rustic bread	Roasted chicken breast stuffed with wild mushrooms served with parsley and bacon mash and shallot sauce	Forest fruit cheesecake with vanilla mascarpone

£ 35.00 per person

<u>Starter</u>	<u>Main course</u>	<u>Dessert</u>
Smoked chicken and pistachio terrine with honey crème fraîche	Seared seabass served with chive buttered potatoes, celeriac remoulade and caper butter sauce	Chocolate truffle served with biscotti
King prawn and crab salad served with rocket and parmesan	Seared breast of duck served with fondant potatoes, broccoli, braised cabbage, toasted walnuts and pan jus	Baked raspberry cheesecake with fruit compote
Poached asparagus and goat's cheese salad sprinkled with toasted pine nuts	Braised shank of lamb on mustard mash potatoes served with sugar snaps and shallot jus	French apple tart served with vanilla ice cream and caramel sauce
Roast beef and onion broth served with stilton crostini	Roast sirloin of Cornish beef served with rosti potatoes, roasted root vegetables, glazed baby onions and horseradish and crème fraîche jus	Trio of brûlée with fresh berries

Vegetarian options

Mediterranean vegetables and goats cheese filo parcel served with ratatouille and sautéed spinach
Wild mushroom risotto in puff pastry served with balsamic roasted cherry tomatoes
Vegetable gratin with thyme cream served with rocket salad
Courgette polenta timbale served with berlotti bean and red pepper salsa

Supplements

Cheese platter £ 9.50 per person
Tea & coffee £ 2.50 per person
Tea & coffee with Petit fours £ 4.50 per person

Please select one starter, one main course and one dessert to be served for all guests.
(special dietary requirements will be catered for)

If you are concerned about food allergies e.g. nuts you are invited to ask one of our team members
for assistance when selecting menu items.