



## 3 COURSE MEAL - £35PP.

**Example menu – exact options are seasonal, but here is an example of what you can expect to choose from.**

**Choose 2 starters, 2 main courses & 2 desserts (in addition to any dietary requirements)**

### Starters

*Home-made soup of the day, served with artisan breads & butter (V)*

*Chicken liver parfait with home-made chutney & toasted ciabatta*

*King prawns cooked in a lime, chilli & coriander butter*

*Smoked salmon & trout pate on bruschetta, with a rocket salad*

*Chilli, honey & soy marinated chicken skewers with a peanut sauce*

*Feta cheese & sun-dried tomato tart with tossed leaves (V)*

*Goats cheese & pancetta warm salad (V option available)*

### Main Courses

*Baked chicken with mozzarella & tagliatelle (Halal option available)*

*Oven roasted salmon with hollandaise, asparagus & vine tomatoes*

*Roast beef with Yorkshire pudding, roast potatoes, & vegetable medley*

*Pan fried loin of pork, served with mashed potato & a peppercorn sauce*

*Lentil and nut bake, served with seasonal vegetables (V)*

*Seasonal vegetable risotto (V)*

*Aubergine, mozzarella & pepper stack, wrapped in filo pastry (V)*

### Desserts

*Eton Mess Pavlova with raspberry liqueur cream*

*Tangy lemon Bakewell tart*

*Citrus cheesecake on a crunchy biscuit base, served on berry coulis*

*Millionaires chocolate tart*

*Sticky toffee pudding with toffee sauce & vanilla ice cream*

*Marmalade bread and butter pudding, drizzled with vanilla sauce*

*Black Forest Gateau, served with pouring cream*