



## 3 COURSE DINNER MENU

Exact options are seasonal, but here is an example of the type of dishes you'll be able to choose from:

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

### Starters

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

*Chicken liver parfait with chutney & toasted ciabatta*

*Feta & sundried tomato tartlet with dressed salad (V)*

*Smoked mackerel pâté on melba toast with a watercress salad*

*Stuffed portobello mushroom on a bed of rocket (V/Ve)*

*Smoked Gressingham duck with an orange & babyleaf salad*

*Bruschetta with mozzarella cheese & curls of smoked chicken*

### Main Courses

*Braised beef cooked with shallots, bacon & mushrooms in a red wine stock, finished with potato puree and seasonal vegetables*

*Chicken Dijon supreme, creamy white wine & Dijon mustard sauce, accompanied by potatoes and seasonal vegetables*

*Oven-roasted salmon with tarragon hollandaise & asparagus*

*Fillet of pork, creamed leeks, crispy potatoes and a cider sauce*

*Herb-crusted cod with cherry tomato and chorizo confit*

*Roast aubergine filled with mixed beans & couscous (V/Ve)*

*Mushroom Wellington with spiced roasted cauliflower (Ve)*

*Seasonal vegetable risotto (V/Ve option available)*

### Desserts

*Eton Mess with raspberry liqueur cream*

*Citrus cheesecake on a biscuit based, finished with fresh fruit*

*Belgian chocolate torte, served with berry coulis (Ve option)*

*Marmalade bread & butter pudding with crème Anglaise*

*Sticky toffee pudding, toffee sauce & vanilla ice cream (Ve)*

*Passion fruit bavaresis topped with a spiced mango syrup*

*Chocolate profiteroles and Chantilly cream*