



3 Course Meal Sample Menu B

Please contact us for an accurate quote

Starters

(V) Tomato & Roasted Red Pepper Soup
Crusty Bread

Crab, Prawn & Crayfish in a lime & coriander Crème Fraiche
Red Onion & Caper Salad

Honey, Soy & Ginger Marinated Skewers
Garlic Aioli

(V) Goats Cheese & Caramelised Onion Tart
Dressed Rocket, Pickled Walnut

Main Course

Oak Smoked Chicken & Roasted Butternut Squash Risotto
Toasted Pine Nuts, Parmesan

Slow Cooked Garlic & Rosemary Lamb Shank, Dauphinoise Potatoes
Braised Red Cabbage & Tender stem Broccoli
Redcurrant Port & Mint Sauce

Herb Crusted Salmon
Nicoise & Potato Salads

(V) Mushroom, Spinach & Ricotta Tagliatelle
Garlic Flatbread

Desserts

Buttermilk Pannacotta, Mixed Berry Compote
Shortbread

Dark Chocolate Amaretto & Raspberry Torte
Chantilly Cream

Sticky Date Pudding served hot with Salted Caramel Sauce
Stem Ginger Ice Cream