

CHOICE OF MENUS

Please choose one of the following menus for your guests

Menu 1

Choice of fresh homemade soup with dinner roll

(See selection at the foot of next page)

-

Welsh leg of lamb spiked with rosemary, roasted until tender.
Served with seasonal vegetables, roast & boiled potatoes, gravy and mint.

-

Chocolate and orange trifle gateau

-

Coffee & mints

£17.95 per person

Menu 2

Choice of fresh homemade soup with dinner roll

(See selection at the foot of next page)

-

Cocktail of prawn & avocado with Marie-rose sauce, served on mixed crisp leaves

-

Roasted silverside of beef with Yorkshire pudding
Served with seasonal vegetables, roast & boiled potatoes, gravy and horseradish sauce

-

Strawberry and vanilla cheesecake with minted cream

-

Coffee & mints

-

£17.95 per person

Menu 3

Choice of fresh homemade soup with dinner roll

(See selection at the foot of next page)

-

Trio of mango, papaya and kiwi fruit, with raspberry coulis

-

Boneless breast of chicken in court bouillon, served with pink peppercorn sauce, roasted
vegetables and lyonnaise sauce

-

Fresh fruit tartlet

-

Coffee & mints

-

£16.50 per person

Menu 4

Terrine of smoked chicken and buttered asparagus spears with pain brioche

-

Julienne consommé

-

Roasted magret of duck with Cumberland sauce

-

Poached fillet of salmon with basil, white wine & cream sauce, roasted mixed vegetables and lyonaise potatoes

-

Raspberry mirroir with baileys cream

-

Coffee & mints

-

£23.95 per person

Soup Selection

Clear vegetable soup

-

French onion soup with cheese croutons

-

Cream of tomato and basil

-

Celery and Stilton

-

Cream of leek

Food Allergens: If in doubt please ask a member of staff about our ingredients.

Go to [food.gov.uk/ratings](https://www.food.gov.uk/ratings) to find out the food hygiene rating of our business or ask us for our food hygiene rating when you order.