

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)

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Welsh Leg of Lamb spiked with Rosemary, roasted until tender.
Served with seasonal Vegetables, roast and boiled Potatoes, Gravy and Mint

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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)

or

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

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Coffee & Mints

£17.95 per person

Menu 3

Choice of fresh homemade Soup with Dinner Roll
(See selection at the foot of next page)

or

Trio of Mango, Papaya and Kiwi Fruit, with Raspberry Coulis

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Boneless Breast of Chicken in Court Bouillon, served with pink Peppercorn
Sauce, roasted Vegetables and Lyonnaise Potatoes

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Fresh Fruit Tartlet

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Coffee & Mints

£16.50 per person

Menu 4

Terrine of smoked Chicken and buttered Asparagus Spears with Pain Brioche

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Julienne Consommé

-

Roasted Magret of Duck with Cumberland Sauce

or

Poached Fillet of Salmon with Basil, White Wine & Cream Sauce, roasted mixed
Vegetables and Lyonnaise Potatoes

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Raspberry Mirroir with Baileys Cream

-

Coffee & Mints

£23.95 per person

Soup Selection

Clear Vegetable Soup

or

French Onion Soup with Cheese Croutons

or

Cream of Tomato and Basil

or

Celery and Stilton

or

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.