

"TRULY SCRUMPTIOUS"

Starters

Asparagus with Hollandaise and Parmesan Shavings
Individual Roasted Tomato and Creamy Gorgonzola Tarts
with a Mixed Salad and Homemade Vinaigrette
Homemade Scotch Egg with Watercress and Cornichons
Smoked Salmon with Cracked Black Pepper and Lemon
Field Mushroom Gratin with Breadcrumbs, Parmesan and Parsley
Charentais Melon with Prosciutto, Wild Rocket and Pecorino
All served with Baskets of Artisan Breads and Butter

Main Courses

Roast Beef with Yorkshire Puddings, carved at the table by nominated guest or carved and plated by us

Chicken Breast filled with Pine Nuts, Spinach and Herbed Cream Cheese wrapped in Prosciutto with a Parsley Sauce wrapped in Prosciutto with a Parsley Sauce

Fillet of Salmon with a Crunchy Herb Topping and Tarragon Aioli Rump of Lamb with a Redcurrant and Port Jus

Spinach and Parmesan Roulade with a Tomato and Chilli Relish Wild Mushroom and Truffle Ravioli with Olive Oil and Rocket

All served with Seasonal Vegetables

Puddings

Exotic Fruit Salad with a Lemongrass and Ginger Syrup
Chocolate and Ginger or Chocolate and Raspberry Torte with Clotted Cream
Individual Pavlovas with Whipped Cream and Summer Berries
Italian Lemon Roulade with Blueberries
English Trifle with Banana, Butterscotch and Toasted Pecans

Coffee, Tea and Infusions