

STARTERS

Duck and Orange Pate with melba toast
Traditional Prawn Cocktail with brown bread & butter
Deep fried breaded Camembert with redcurrant Sauce
Butterfly King Prawns with sweet chilli dip

MAIN COURSES

Rump of Lamb with rosemary & redcurrant sauce
Chicken breast in white wine, cream & tarragon sauce
Pan-fried sea bass fillet with saffron and caper sauce
Mushroom, brie, cranberry & hazelnut wellington

All main courses served with roasted new potatoes and fresh seasonal vegetables

DESSERTS

Sticky Toffee Pudding & Ice Cream
White chocolate & raspberry cheesecake with raspberry coulis
Chocolate coated salted caramel profiteroles
All butter lemon tart with cream
Fresh fruit salad

Coffee and mints

£30.00 per head