

# **Menu 1**

## **Starters**

Slow-roast tomato soup, basil pesto cream (v)

Prawn and crayfish cocktail, bloody Mary sauce, rustic bread

Ham hock and pea terrine, pickled red onion salad, mustard dressing

Pimm's marinated melon, raspberry sorbet (v)

## **Mains**

Prosciutto-wrapped chicken breast, mushroom and tarragon sauce

Honey-roast loin of pork, sea salt crackling, sage and onion stuffing, apple  
sauce

Seared salmon, crispy leeks, Champagne sauce

Beetroot and blue cheese risotto, candied walnuts, thyme (v)

## **Desserts**

Rhubarb and custard

Eton mess

Chocolate orange profiteroles, orange cream filled, dark chocolate

Individual apple, pear and walnut crumble, vanilla custard

Tea and coffee served with mints

## **Menu 2**

### **Starters**

Sweet potato, chilli and coconut cream soup, coriander (v)

Crispy breaded Brie, pear and walnut salad, cranberry relish (v)

Smoked salmon plate, black pepper cream cheese, capers and shallots

Slow-cooked belly pork and confit duck terrine, apple and cider chutney

### **Mains**

Lamb two-ways: mini shepherd's pie and confit lamb shoulder, mint and redcurrant jelly

Slow-cooked brisket of beef, local ale, caramelised onion gravy

Grilled cod loin, mussels, peas, lemon beurre blanc

Asparagus and creamed leek tartlet, herb sauce (v)

### **Desserts**

Glazed lemon tart, raspberry and mint compote

Baileys crème brûlée, homemade shortbread

Sticky toffee pudding with stickier toffee sauce

Tea and coffee served with mints

# Menu 3

## Starters

Chestnut mushroom and celeriac soup, truffle oil (v)

Warm goat's cheese and caramelised onion tart, herb salad, balsamic dressing  
(v)

Beetroot salmon gravlax, potato and dill salad, dressed watercress

Smoked duck, radish and sesame seed salad, pickled ginger and lime dressing

## Mains

Roast sirloin of beef, Yorkshire puddings, creamed horseradish

Honey-roast duck breast, caramelised plums, Chinese spiced plum sauce

Pan-fried sea bass, sea salt and rosemary potatoes, red pepper butter

Roast Mediterranean vegetable and goat's cheese Wellington, basil cream  
sauce (v)

## Desserts

Chocolate assiette

Strawberry shortcake, vanilla cream

White chocolate and apricot bread and butter pudding, caramel sauce

Tea and coffee served with mints