

# Formal Dinner Menu:

Roasted Tomato & Fresh Basil Soup served with a Crusty Roll and Butter

Potato & Leek Soup topped with Crispy Julienne Leeks and served with a Crusty Roll and Butter

Wild Mushroom & Thyme Soup served with a Crusty Roll and Butter

Chicken, Liver, Smoked Bacon & Brandy Pate served with Spicy Tomato Chutney,  
Salad Garnish, a Crusty Roll and Butter

Pan Cooked Salmon & Prawn Fishcakes served with a Roasted Red Pepper and Lime Dip and Salad Garnish

Roasted Mediterranean Sun Dried Tomato & Goats Cheese Tart served with a Roasted Tomato and Garlic Dressing

Honey Dew Melon served with Oak Smoked Parma Ham and Fresh Figs

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Pan Seared Salmon Fillet laid on a bed of Crushed New Potatoes & Spring Onions and served with  
Baby Leeks, Vine Roasted Cherry Tomatoes and Draped in a Tomato Butter Sauce

Pan Cooked Duck Breast served on a bed of Braised Red Cabbage, served with Creamed Potato and Draped  
with Roasted Shallot, Raspberry and Port Sauce and Green Beans wrapped in Bacon

Fresh Spinach & Wild Mushroom Risotto topped with a Parmesan Crisp, drizzled with Basil Oil and  
served with mixed Rocket Salad

Apricot & Fresh Sage stuffed Chicken Breast wrapped in Smoked Bacon, laid on a bed of Crushed Garlic &  
Parsley New Potatoes and served with Baton Carrots and Green Beans wrapped in Bacon

Roasted Fillet of Pork laid on a Potato Rosti, draped with a Dijon Mustard Sauce and served with  
Buttered Spinach and Baton Carrots

Monkfish Fillet wrapped in Parma Ham laid on a bed of Dill & Red Onion Potatoes and served with a  
Lemon Butter Sauce, Spinach and Baton Carrots

Pan Cooked Breast of Chicken laid on a mixed Bean Cassoulet with Sun Dried Tomato and Crushed Potatoes  
draped in a White Wine Tomato and Basil Sauce

Roasted Rib of Beef served with Homemade Yorkshire Puddings, Crispy Roast Potatoes and Seasonal Vegetables

Pot Roasted Lamb Shank with Moroccan Spices laid on a bed of Rosemary & Garlic Creamed Potatoes and  
served with Sugar Snap Peas and Baton Carrots

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Chocolate & Orange Mousse served with Shortbread Biscuits

Raspberry & White Chocolate Cheesecake with a Wild Berry Coulis

Sticky Toffee & Date Pudding drizzled with Caramel Sauce

Profiteroles served with Chantilly Cream and Chocolate Sauce

Crème Brulee with Fresh Strawberries

Caramelised Apple & Cinnamon Pie served with Vanilla Custard

Warm Chocolate & Hazelnut Brownie served with Vanilla Ice Cream

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Cheese, Biscuits & Fruit Platter (available as an additional Course) at £3.95 per person

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Coffee & Mints

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**(A maximum of 3 selections per course, excluding a Vegetarian Option for the Main Course)  
2 Courses at £24.95 per person or 3 Courses at £29.95 per person**