



## Formal Dinner Menu

### Soups/ Starters

Leek and Potato soup

Mushroom & Tarragon soup

French Onion soup

Trio of Seasonal Melon served with a fruit jelly and coulis

Spicy Crab Cake salad with a Thai vinaigrette

Warm Duck Salad on an orange and rocket salad

Potted Paté served with toasted ciabatta & onion chutney

Black Pudding served with mashed potato and coarse grain mustard sauce

### Main Dishes

Roasted Sirloin of Beef with Yorkshire pudding and gravy

Breast of Chicken with a Tarragon cream sauce

Baked Salmon Supreme topped with a herb crust and a white wine and shrimp sauce

Roasted Saddle of Lamb with a cranberry and herb farce and redcurrant gravy

Wild Mushroom & Tarragon parcel with petite ratatouille and tomato coulis

*All meals served with seasonal potatoes and vegetables*

### Desserts

Crème Brulée with shortbread biscuit and cream

Lemon Torte with citrus ice-cream

Iced Forest Fruits topped with hot white chocolate sauce

Individual Strawberry Cheesecake with vanilla cream

Individual Apple Crumble with custard

**Choice of 2 items of each course £19.95 per head**

**Choice of 3 items of each course £22.95 per head**