Cold Food

Turmeric rice salad with spicy prawns and chickpeas
*
Lebanese Tabbouleh
*
Tournedos of beef tomatoes & mozzarella with fresh basil
*
Mange tout & potato salad with grated carrots
*
Rocket and olives salad
*
Garlic bread

Hot Food

**Roast sweet pepper filled with sautéed saffron mushrooms,
fennel, cherry tomatoes & diced potatoes**
topped with mozzarella

Roast Chicken breasts wrapped in Prosciutto
Served with a tarragon & white wine sauce
And roast new potatoes

Goujons of lemon sole with tartar sauce
Served with roast new potatoes

Starters

Chicken liver pâté
with apple chutney & crostini

Grilled goat's cheese on ciabatta
topped with a pecan nut, honey & chilli dressing **(v)**

Mains

Baked rainbow trout fillet
with a fresh leek & white wine sauce, mashed potatoes & seasonal vegetables

Roast lamb rump

with a fresh rosemary & red wine sauce, mashed potatoes &

seasonal vegetables

Our vegetarian option is available upon request

Desserts

Double Chocolate Mousse Cake
Dark chocolate mousse set in a chocolate sponge base, finished with a dusting of cocoa powder

Pear, chocolate & cardoman cake
A light, gluten-free cake served with a chocolate drizzle

Canapés & Finger Food

Spicy Lamb Kofta
*
Mini-Burger in a Bun
*
Fish Goujons served with dip
*
Smoked salmon and cream cheese blinis with lemon & black pepper
*
Vegetarian crostini
*
Vegan crostini

Main Course

Grilled salmon with a fresh basil & lemon crust
Served with a white wine & saffron sauce, and
a selection of fresh market vegetables and new potatoes
*
Roast Welsh lamb rump with a fresh thyme & red wine gravy
Served with fresh herb mash and a selection of market vegetables
*
Grilled Cumberland sausages
Served with gravy, mashed potatoes and mixed vegetables
*
Roast corn fed chicken breast with a Dijon mustard & honey sauce,
Served with sauté potatoes and mixed vegetables
*
Baked aubergine filled with puy lentils and diced mixed vegetables
Topped with mozzarella and served with salad

Please see our blackboard for dessert selection