

Dinner Party Menu

Starters

Tomato soup*
Roast garlic and herb potato cake with crispy leeks and sour cream*
Fresh melon with prawns
Smoked salmon on granary bread with lemon and parsley butter
Meatloaf with soft boiled egg and spiced mayonnaise

Main Course

Chicken breast stuffed with spinach on a chickpea and tomato base
Pot roast belly pork with braised cabbage, bacon, and grain mustard sauce
Beef in beer with cheese croutes
Baked sea bream with citrus and herb butter
Vegetable bake with crunchy crumble topping*

Dessert

Blueberry creme brulee
Chocolate slice with orange anglaise
Poached fruits with meringue and brandy cream
Cheese and biscuit selection
Followed by
Coffee & Tea
Petis four selection

*Suitable for vegetarians