

Starters, Mains and Pud:

Starters:

Heirloom tomatoes with basil and mozzarella salad and rocket (v)

Garlic mushrooms on bloomer toast with baby leaf salad (v)

Asparagus with smoked salmon and hollandaise (v)

Chicken caeser salad

Smoked salmon terrine with mixed leaf (v)

Pate and toast with chutney

Fig and Parma ham bruschetta

Mixed tapas – either individual plates or sharing platters for the tables

Mixed antipasti – either individual plates or sharing platters for the tables

Blue cheese and pancetta with caramelised pear

Smoked trout pate with baby watercress (v)

Rustic English sharing platter – Smoked trout terrine, smooth pork pate, Cheshire cheese, chutney, tomatoes, radish and little gem lettuce

Smoked salmon with cucumber and dill salad (v)

Mixed beetroot with baby salad leaves and balsamic dressing (v)

Old school prawn cocktail (v)

Wild mushroom soup with truffle oil (v)

Pea and pesto soup (v)

Halloumi stuffed peppers (v)

Marinated beetroot with grilled goats cheese on bloomer toast (v)

Smoked salmon and peach with a baby leaf salad drizzled with lemon oil (v)

Red onion, mushroom and thyme tartlets with baby leaf and balsamic dressing (v)

Roasted pumpkin soup served in mini pumpkins (seasonal) (v)

Retro avocado prawns with bloody Mary mayo (v)

Mains:

**Chicken breast** with lemon and tarragon sauce, minted baby potatoes, French beans and baby carrots

**Chicken and apricot tagine** with roasted vegetable cous cous

**Chicken breast** stuffed with peppers and basil wrapped in Parma ham served with roasted Mediterranean vegetables and baby potatoes

**Chicken and vegetable pie** with creamy mashed potato and braised cabbage with bacon

**Italian Chicken** roasted over balsamic courgettes, peppers and aubergines served with orzo, focaccia and bowls of caeser salad

**Coq au Vin** with garlic and rosemary roasted potato slices, French beans and sugar snaps

**Coq au Riesling** with a tartiflette stack and French beans

**Chicken breast** wrapped in sage and Parma ham with crushed potato baby leeks and lemon oil beans

**Spicy Turkish Chicken** served with a fresh tabbouleh salad, flat breads and dips

**Chicken breast** roasted with sumac, za’atar and lemons served with fragrant rice and bowls of dressed green salad

**Beef Bourguignon** served with a wild rice blend and lemon oil French beans

**Beef Carbonnade** with roasted butternut squash and sweet potato and seasonal vegetables

**Roasted fillet of beef** with garlic mash, honey roasted baby carrots and parsnips and wilted spinach

**Beef steak and ale pie** served with crushed and buttery baby potatoes, green beans and tenderstem broccoli

**Rump steak** served with spicy sweet potato chips, homemade coleslaw and green salad

**Lamb noisettes** with red currant and port jus, mashed sweet potato and seasonal vegetables

**Lamb tagine** with saffron rice

**Braised lamb shank** with spring onion mash, roasted vegetables and rosemary and redcurrant jus

**Rack of lamb** with red currant jus, crushed baby potatoes and sautéed cabbage, broad beans and leeks

**Rump of lamb** pan seared and roasted with rosemary served with cubed roasted potato, seasonal veg and red currant gravy

**Pork chops** with sage and pancetta, wild mushroom and truffle oil sauce with dauphinoise potatoes and wilted spinach

**Rolled loin of pork** stuffed with prunes and herb cheese with roasted baby potatoes and broccoli

**Pork Stroganoff** with thyme served with a wild rice blend

**Bangers and Mash** with creamy mashed potato, onion gravy and vegetables

**Carve at the table:**

**Roasted rump of beef** cooked rare to carve at the table, served with Yorkshire puddings, roasted vegetables and green vegetables and Chianti gravy with hot horseradish sauce

**Boned leg of lamb** to carve at the table, served with roast potatoes, sautéed cabbage, broad beans and leeks, baby carrots and a red currant gravy with mint jelly

**Pork loin** served with buttered new potatoes, green beans, baby carrots and apple sauce

**Vegetarian and fish dishes:**

**Butternut squash risotto** with lemon oil French beans

**Wild mushroom risotto** with sugar snaps and mangetout

**Stuffed mushrooms** with a leafy green salad dressed with honey and mustard

**Stuffed butternut squash** with roasted Mediterranean vegetables

**Vegetable crumble** with garlic and thyme potatoes and green vegetables

**Sweet pepper and gruyere tart with basil** on a bed of mixed leaf with tomato salad

**Leek and ricotta cannelloni** with caeser salad and ciabatta

**Moroccan vegetable tagine** with saffron rice

**Courgette and red onion tart with pesto** with roasted peppers and aubergines

**Italian pan seared tuna** on layers of beetroot with a rocket moat

**Salmon, green beans and pesto** with new potatoes and French beans

**Monkfish with peppers, basil and Parma ham**, garlic oil tagliatelle and mixed leaf salad

**Desserts:**

Chocolate brownies with homemade vanilla ice cream

Rich chocolate mousse with whipped cream

Chocolate tart with vanilla cream

Chocolate terrine with coffee cream

Chocolate roulade with pouring cream

Passion fruit crème brulee with shortbread

Vanilla and raspberry crème brulee with shortbread

Baked pear stuffed with chocolate, orange and almond and pouring cream

Apple and cinnamon torte with vanilla cream

Summer berry meringue roulade with pouring cream and coulis

 Rhubarb millefeuille with rhubarb syllabub

Strawberry cheese cake with homemade vanillaice cream

Vanilla cheesecake with homemade vanilla ice cream

Lemon and raspberry cheesecake with cream and raspberry coulis

**Assiette des Dessert:£1.50pp supplement.**

Chocolate brownie – Mini vanilla & raspberry cheesecake – mini pavolva

Limoncello trifle – Pear and almond tart – vanilla cheesecake

Chocolate torte – Vanilla ice cream – Apple and blackberry crumble

Or choose any three from the selection above…

Lemon meringue pie

Lemon Mousse with limoncello

Tart Tatin – Apple, Pear, Peach or Banana with pouring cream

Profiteroles with chocolate sauce and cream

Eton Mess

Summer Pavlova with pouring cream

Meringue nest with summer berries and vanilla cream

Chocolate soufflé

Lemon soufflé

Apple crumble and homemade custard

Apple and blackberry crumble with homemade custard

Strawberry millefeuille with coulis

Mixed berry tarts with vanilla cream

Pear and almond tart with vanilla cream

Tart au citron with vanilla ice cream

Limoncello trifle with shot (not for children!)