

**SAMPLE FIVE COURSE MENU**

**Smoked Kipper & Wild Mushroom Risotto**

*With poached egg*

**Fresh Salmon & Prawn Timbale**

*With saffron mayonnaise*

**Ardennes Pate**

*With apple chutney & toasted sour dough bread*

ooOoo

**Minestrone of vegetable soup**

*Crème fraiche*

ooOoo

**Champagne Sorbet**

ooOoo

**OUR CHEF WILL BE PLEASED TO CARVE FOR YOU**

**Sugar & Honey Baked Gammon**

*With black cherries*

**Roast topside of beef**

*Yorkshire Puddings & Roast Gravy*

**Field mushroom, spinach & sun dried tomato risotto (V)**

**Oven baked fillet of haddock on fine beans**

*White wine & chive cream sauce*

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Roast potatoes with sea salt

New potatoes with mint

Broccoli & cauliflower

Green beans & Carrots

ooOoo

**Apple & sultana sponge**

*English custard & Toffee Sauce*

**Strawberry Eton Mess**

**Chocolate mint tart**

*Pistachio ice cream*

**White chocolate & raspberry cheesecake**

*With berry compote*

ooOoo

**Freshly brewed coffee and mints**

£29.50pp