



Starter Options

All served with freshly baked bread rolls and butter

Soup

Cream of Leek and Potato Soup with Herb Croutons (V) A ♦

Soup garnished with chives and served with herb croutons

Roasted Butternut Squash and Red Pepper Soup (V) B

Smooth soup made with butternut, roasted red pepper and thyme oil

Wild Mushroom and Armagnac Soup with Truffle Oil (V) C

A selection of fresh woodland mushrooms poached with an Armagnac and cream infusion drizzled with truffle oil

Roasted Tomato and Basil Soup (V) A ♦

Plum tomatoes roasted with onion, peppers and olive oil, finished with fresh basil and topped with parmesan croutons

Carrot and Coriander Soup (V) B

Freshly made carrot soup delicately flavoured with coriander

Salad

Duo of Melon (VE) A ♦

Fanned Cantaloupe and Galia melon, garnished with seasonal berries and raspberry coulis

Chicken Caesar Salad A

Sliced chicken breast served on green leaf salad with crisp bacon, garlic croutons, shaved parmesan and Caesar dressing

Mozzarella, Tomato and Basil Stack (V) B

Sliced tomato, layered with mozzarella cheese and fresh basil, drizzled with a balsamic dressing

Stilton, Pear and Watercress Salad (V) C

Baby leaf and watercress salad flaked with Stilton, garnished with pear poached in red wine and pecan nuts with a balsamic dressing

Trio of Starters C

Cream of Leek and Potato Soup

Smoked Salmon and Cucumber Timbale

Chicken Liver and Brandy Parfait

Meat

Chicken and Roasted Pepper Terrine B

Wrapped in bacon, sliced and served chilled with a mixed leaf salad

Chicken Liver and Brandy Parfait with Red Onion Confit A ♦

Smooth paté served with toasted ciabatta bread

Spiced Duck and Mango Salad C

Seasoned with star anise, cinnamon, Szechuan pepper and garlic, served on a baby leaf, mango and pine nut salad

Chicken Supreme with a Wild Mushroom and Madeira Sauce B

Supreme of East Anglian Chicken served with a wild mushroom and madeira sauce and rosemary roasted new potatoes

Warm Dishes

***Portobello Mushrooms with Spinach and Dolcelatte (V) A**

Mushrooms filled with spinach and dolcelatte cheese topped with a parmesan crust

***Brie and Red Onion Purse (V) B**

Crisp puff pastry filled with brie, port and red onion marmalade, garnished with a celery, little gem and grape salad

****Garlic and Balsamic Mushrooms (VE) A**

Mushrooms pan-fried with garlic, oregano and served on a bed of leaves with a balsamic dressing

** (maximum 10 persons – this is served as a vegetarian/vegan option only)

Fish

Lemon Prawn and Watercress Salad A

Prawns lightly tossed in a lemon and cracked pepper Mayonnaise, served on a bed of leaves

Smoked Salmon and Cucumber Timbale B

Julienne of smoked salmon and cucumber bound with a light lemon and dill dressing, with a rocket and ruby chard salad