

Starters

Ham Hock Terrine
served with Homemade Piccalilli

Thai Vegetable Spring Rolls
served with a Sweet Chilli Dipping Sauce

Classic Prawn Cocktail

Char-Grilled Vegetable Terrine served with a Balsamic Glaze

The Main Event

Chicken Breast with Wild Mushroom and Bacon Stuffing
served with a Marsala Sauce

Pan-Fried Salmon with a Bacon and Red Wine Jus.

Classic Roast Loin of Pork with Crackling
served with a Cider Sauce

Rib of Beef served whole to the table for guests to carve
(supplement applies)

Caramelised Leek, Onion and Camembert parcels (v)

All dishes served with
a selection of Seasonal Vegetables

Desserts

White Chocolate Mousse with Caramel Shards

Rich Chocolate Fondant
served with a Chocolate Sauce and Vanilla Ice Cream

Tarte Au Citron
served with a Berry Compote

A Trio of Desserts:
Lemon Posset, Vanilla Cheesecake and Chocolate Truffle Torte

Cheeseboard per table.
(supplement applies)

Coffee and Tea Station