

MENU

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STARTER

COURGETTE, PEA & MINT SOUP

SERVED WITH BREAD AND BUTTER

BREADED BRIE BITES

DEEP FRIED COATED BRIE SERVED ON FRESHLY DRESSED
SALAD WITH A RASPBERRY COULIS

SMOKED MACKEREL PATE

SERVED WITH CRUSTED BREAD, HORSERADISH CREME
FRAICHE

MAIN

PAN FRIED CHICKEN BREAST

MUSHROOM AND TARRAGON CREAM SAUCE, MASH
POTATO & SEASONAL VEGETABLES

SALMON FILLET

HONEY AND GINGER BAKED SALMON WITH BASAMATI
RICE

ROASTED TOMATO ORZO

ROASTED TOMATO PASTA WITH HERBY SALSA AND
GARLIC BREAD

DESSERT

CLASSIC LEMON TART

GLAZED LEMON TART SERVED WITH FRESH RASPBERRIES
AND COULIS

SYRUP SPONGE PUDDING

CREAMY CUSTARD

LIGHT CHOCOLATE MOUSSE

WHIPPED CREAM AND FRUIT GARNISH