

To Start

Glazed goats cheese, pear and walnut salad

Sautéed king prawns with garlic, chilli and coriander served with a citrus salad

Caramelized figs, Parma ham and rocket with balsamic glaze

To Follow

Roast chicken breast with a thyme and chestnut mushroom risotto, finished with mascarpone, a white wine cream sauce and parmesan

Individual Steak, blue cheese and garlic pie served with pomme puree, leeks, parsnip crisps and red wine jus

Tray baked salmon in sesame seeds served with wilted oriental greens in soy, ginger and chilli finished with curly kale

Vegetarian

Individual roast vegetable and goats cheese pie, served with pomme puree, red onion jam and a white wine cream

To Finish

Cherry and Chocolate cheesecake served with dark chocolate sauce and dried cherries

Dark chocolate mousse served with a sesame seed toffee snap

Lemon and raspberry posset with raspberry coulis and lemon Chantilly cream