

## Lunch Menu

Please select one set starter, main course and dessert for the entire party from the selection below.

### Starters

Leek & Potato Soup  
Ardennes Pate with Melba Toast  
Asparagus & Water Chestnuts on  
a bed of roquette  
Fan of Melon with Fruit Coulis  
Smoked Salmon with Lemon &  
Dill Dressing  
Plum Tomato Tatin with  
Red Pepper Coulis

### Main Course

Roast Beef with Yorkshire Pudding  
and Gravy  
Chicken with a White Wine  
and Tarragon Cream  
Pork Medallions with Apple Sauce  
Traditional Steak & Kidney  
Pudding with Gravy  
Roast Turkey with Stuffing,  
Chipolata & Gravy  
Cajun Spiced Salmon Supreme in  
Herb Butter

### Dessert

Chocolate Gateaux with  
Pouring Cream  
Apricot Tartlet with Cream  
Profiteroles with Chocolate Sauce  
Hot Apple Flan with Crème Anglaise  
Strawberry Cheesecake  
Fresh Fruit Salad  
Tea, Coffee with Mints

## Dinner Menu

Please select one set starter, main course and dessert for the entire party from the selection below.

### Starters

Crayfish Cocktail  
with Granary Bread  
Tossed Greek Salad  
Roasted vine Tomato  
& Mozzarella Cheese Salad  
Wild Mushroom Soup with  
homemade Croutons  
Smoked Salmon Roulade  
Beef Carpaccio  
Chicken Liver Pate  
with Onion Chutney  
Smoked Duck & Mango Salad

### Main Course

Beef Wellington with a Red Wine Jus  
(cooked medium - £2.50  
surcharge per person)  
Poached Halibut with  
a Provençal Sauce  
Pork Loin with  
Whole Grain Mustard Cream  
Turkey Escalope with Cranberry Jus  
Chicken stuffed with Camembert  
wrapped in Parma Ham with a  
White Wine & Cream Sauce  
Roast Saddle of Lamb stuffed  
with Apricots & Spinach with a  
Rosemary Gravy  
Salmon & King Prawn Risotto  
Duck Breast with Orange &  
Chilli Sauce (cooked medium)  
All served with Rosemary roasted  
potatoes & chefs choice of  
seasonal vegetables

### Dessert

White Chocolate Bavorois  
with Raspberry compote  
Lemon & Lime Cheesecake  
with Fruit Coulis  
Chocolate Fudge Cake  
with Pouring Cream  
Hot Dutch Apple Pie with Custard  
Tart au Citron  
Raspberry Pavlova  
Profiteroles with Chocolate Sauce  
Fresh fruit salad  
Tea, Coffee with Mints