



3 Course Sample Dinner Menu 2025

Starters

Chicken Salad Veronique

Cooked Chicken, fresh grapes served in a light Crème Fraiche dressing with a hint of tarragon

Prawn Cocktail

Lettuce, Tomato, Cucumber, Prawns and Marie Rose Dressing

Caprese Salad

Mozzarella, Tomatoes, Fresh Basil, Black Olives with a Balsamic & Olive Oil Dressing [v]

Ham Hock Presse Terrine

Served with Piccalilli and Micro Leaf

Pea and Mint Soup [ve]

Main Courses

Chicken Breast stuffed with Chorizo

Wrapped in Iberico Ham and served on Paella

Cod Loin on Rosti Potato

Served with a Saffron Sauce

Slow Cooked Daube of Beef

Braised in a Red Wine Sauce and served on Mashed Potato

Rump of Lamb on Rosti Potato

Served with a Redcurrant Sauce

Prime Fillet of Beef

Served with Parmentier Potatoes and a Cream Peppercorn Sauce
(+£15 Supplement)

Desserts

Orange and Lavender Steamed Pudding with Ice Cream

Cherry & Almond Sponge Tart with Vanilla Custard

Chocolate Brownie with Warm Chocolate Sauce

Toffee and Banana Crumble Tart with Vanilla Custard