## SAMPLE DINNER MENU

Please select one starter, one main course and one dessert for all guests in your group (except for dietary requirements)

### **Smoked Salmon with Prawns**

Horseradish and Lime Vinaigrette

## Chicken Liver Pate and Wild Mushroom Terrine

With Onion Marmalade, Toasted Brioche

### Goats Cheese and Red Onion Filo Tarts (V)

Served with Peppered Rocket, Balsamic Dressing

### **Grilled Halloumi Cheese (V)**

Served on a Red Pepper and Mazuno Leaf Salad with Sundried Tomato Dressing

### Spiced Carrot and Lentil Soup (V)

**Crusty Bread Roll** 

# Breast of Chicken in a Mushroom and Tarragon Cream Sauce

Served with Chateaux Potato, Thyme Roasted Carrots and Beetroot

#### **Loin Pork Steak**

Hunters Sauce, Dauphinoise Potato, Roasted Mediterranean Vegetables

## Slow Cooked Shank of Lamb with Rosemary and Red Wine Sauce

Mash Potatoes and Seasonal Vegetables

## Duck Breast with Redcurrant and Red Wine Sauce

Served with Roasted Vegetables (NB: this dish is served pink)

### Stir Fried Vegetables (V)

In a Honey and Ginger Sauce

## Slow Roasted Stuffed Pepper (V)

With Melted Mozzarella Cheese

### **Salted Caramel Roulade**

Crème Anglaise

#### Fresh Fruit Salad

Served with Cream or Ice Cream

### **Hot Apple Tart Tatin**

Served with Vanilla Ice Cream

#### **Crème Brule Cheesecake**

With a Caramel Sauce

#### **Cheese Selection**

With Biscuits

All served with Tea, Coffee & After Dinner Mints

