

Starter

Leek and potato soup, nutmeg cream

Smoked salmon with new potato salad and rocket, lemon dressing

Chicken liver pate, rocket salad, spicy chutney and Melba toast

Main

Roast chicken breast, seasonal vegetables, roast potato,
Yorkshire pudding and gravy

Pan fried fillet of sea bass, Romesco sauce, vegetables and
new potatoes

Vegetable strudel with a creamy Parmesan sauce and new potatoes

Dessert

Milk chocolate mousse tart, toasted hazelnuts

Profiteroles, dark chocolate sauce

Apple tart, vanilla ice cream

Serving of tea and coffee

Starter

White onion soup with parmesan croutons

Smoked mackerel, potato and water cress salad

Ham hock terrine with piccalilli and salad

Main

Steak and Guinness pie, thyme sauté potatoes and Savoy cabbage

Atlantic herb crusted salmon fillet, creamy mash and
seafood bouillabaisse

Roasted red pepper, aubergine and creamy cheese lasagne,
seasonal salad and garlic bread

Dessert

Toffee apple crumble, vanilla ice cream

Chocolate and orange cheesecake with berry compote

Spotted dick, smooth vanilla custard

Serving of tea and coffee

Starter

Roasted tomato and basil soup

Crab and prawn medley with horseradish cream and mixed leaf salad

Plum tomato and buffalo mozzarella, pesto dressing

Main

Roast loin of pork steak, creamy mash and green beans, blue cheese and cider sauce

Fillet of red snapper, mushroom risotto and light seafood broth

Halloumi cheese, red pepper and courgette skewers, lemon couscous and tomato salsa

Dessert

Lemon tart with vanilla ice cream

Baked vanilla cheesecake with fruit of forest compote

Pear and ginger pudding with custard

Serving of tea and coffee