



Food & Wine Club Menu
21st September 2017

Canapes on arrival

Starters

Classic Smoked Chicken Caesar Salad

Fanned Galia Melon garnished with fresh Fig, Parma ham drizzled with a Pesto Dressing

Roulade of Smoked Salmon and Prawns served with French leaves and a lemon mayonnaise

Goats Cheese on a Beetroot Carpaccio with a Sundried Tomato and Chive oil

Marinated roasted vegetables served with a rockette salad and a balsamic reduction

Roasted Vine Tomato & Basil soup with herb croutons

Mains

Roasted rump of lamb set on a ratatouille of vegetables with an oregano infused jus

Roast Sirloin of Beef with Homemade Yorkshire Puddings and a Rich Red Wine Gravy

, Pan Fried Corn Fed Chicken Supreme with Shallots and Pancetta, with Thyme infused Jus

Slow Roasted Belly of Pork, marinated with Garlic & garden herbs served with cider sauce

Fillet of Bream set on Ribbons of Carrots & Courgettes with a Mussel & Saffron Broth

Baked aubergine rolls filled with feta cheese coated in a rich basil and tomato sauce

Desserts

Paris Brest filled with a cream and fresh fruit served on a raspberry and Mango coulis

A Trio of Desserts: strawberry cheesecake, white chocolate mousse, lemon tart

Banoffee Pie with a surround of sweet toffee sauce

Pear & Almond Frangipane Tart accompanied with Honey Comb Ice Cream

White chocolate and raspberry cheesecake

Apple strudel served warm with fresh double cream

Freshly brewed coffee with chocolate mint crisps

(Please note choices will need to be pre-ordered)

£30 per person