

Menu

Amuse

A selection of devilishly delightful canapés, crafted to thrill and chill your senses

Starter

Spiced Roasted Pumpkin Soup VG

Char Grilled skewered crevettes tails, with chorizo & smoked paprika risotto

Prawn, crab terrine wrapped in smoked salmon with an Avocado & straw potato salad

Classic Heirloom Bruschetta on Toasted garlic sour dough & Balsamic & basil oil dressing VG

Pallete Cleanser

Mango sorbet drizzled in a raspberry bloody mary coulis

Please advise of any allergens

Menu

Main

Grilled Chicken Supreme with crushed new potatoes and Autumnal Vegetable & Wild Mushroom Sauce

Slow Cooked Blade of Beef, Served with Creamed Mash Potatoes and Roasted Mixed vegetable & Red wine jus

Filet of Lemon sole with new potatoes and vegetable with a light lemon & white wine cream

Wild Mushroom & Shallot Strudel Wrapped in Filo Pastry on a nest of confit lentil with a roasted red pepper sauce.

Dessert

Soft centred warm chocolate pudding, served with raspberry coulis & fresh Clotted cream

White chocolate bomb filled with Cointreau orange mousse & dark Chocolate sauce

Eton mess with winter berries. cream and mixed berries coulis
(can be done with a vegan cream)

Fresh Fruit tart with mixed fruit served with fresh Clotted cream

Spiced Pumpkin Pie with clotted cream & raspberry coulis

Selection of cheeses with mixed water biscuits & Spiced pickles dressing