

Menu Two

(Please choose 2 options for each course)

Starter

- Duck & Vegetable Spring Rolls served with plum sauce
- Goats Cheese & Plum Tomato Tart served with rocket leaves & pesto
- Tian of Crab & Avocado served with red pepper coulis
- Prawn & Haddock Fishcakes served with marinated cucumber
- Smoked Chicken Salad served with fresh mango, papaya, coconut & chilli dressing

Main Course

(All served with a selection of seasonal vegetables)

- Fillet of Sea Bass
served with Herb mash & mussel cream
- Sirloin Steak
Fondant potato & thyme sauce
- Paupiette of Lemon Sole
Spinach tagliatelle with a lemon & parsley sauce
- Wild Mushroom & Spinach Cannelloni
Roasted Aubergine & a tarragon cream

Desserts

- Chocolate Marquise served with mint ice cream & orange anglaise
- Vanilla & Raspberry Mousse with blueberry sorbet
- Eton Mess served in a brandy snap basket
- Vanilla & Passion Fruit Mousse with mango sorbet
- Cheese & Biscuits

Followed by Coffee & Handmade Petit Fours

All for £34.50 per head