

# GOLD MENU PACKAGE

## Starters

Poached Salmon, Lobster and Prawn Salad with Tomato, Avocado  
and Brandy Mayonnaise

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Individual Baked Goats Cheese with a Brioche Croûte  
served with a Grape and Beetroot Chutney

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Salad of Tea Smoked Duck with Pineapple Salsa and Watercress

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Melon Three Ways with Iced Lemon Sorbet and Fresh Fruits

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Warm Asparagus and Cured Parma Ham with  
a Roasted Red Pepper and Olive Salad

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Wild Mushroom and Thyme Soup

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A Sorbet is served between starter & main course

## Main Courses

Medallions of beef Fillet served with a Madeira and Wild Mushroom  
Cream Sauce

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Fillet of Halibut with a Caper and Lemon Dressing

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Roast Sirloin of Beef with Meaux Mustard and Asparagus Sauce

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Roast Leg of Lamb with Apricot and forcemeat Stuffing, Poached Pear  
and a Red Wine and Orange Dressing

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Medallions of Pork Fillet with Caramelised Apples and Pink Peppercorn Sauce

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Roast Breast of Duck with Wilted Spinach and Port Wine Reduction



## Desserts

Home Baked Rum and Raisin Cheesecake with Baileys Anglaise

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Fresh Strawberries with Vanilla Cream  
and Home-made Shortbread Hearts

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Lemon and Lime Tart with Raspberry Coulis

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Chocolate Ganache with Vanilla Mascarpone

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Individual Summer Fruit Pudding with Mango Coulis

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White Chocolate Parfait with Minted Cream

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Freshly brewed Inglewood Coffee served with Truffles

## Gold Drinks Package

### On Arrival

Glass of Pimms

*or*

Seasonal Cocktail (Choice of 4)

*or*

One glass of Sparkling Kir (sparkling wine and crème de cassis)

### With the Meal

Half a bottle of house wine

### For the Toast

One glass of champagne