

SILVER MENU PACKAGE

Starters

Ham Hock and Leek Terrine with Apple, Raisin and Cider Chutney

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Home Smoked Salmon with Crushed New Potatoes, Caper Berry Salad
and Mustard Dressing

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Buffalo Mozzarella and Beef Tomato Salad with Pesto Dressing

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Rose of Melon with Raspberry Sorbet and Passion Fruit Dressing

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Warm Goats Cheese, Basil and Vine Tomato Tart with Oak Aged
Balsamic Reduction

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Chicken Liver Parfait served with Apricot and Apple Relish

Main Courses

Roast Leg of Lamb with Rosemary and Raspberry Jus

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Breast of Chicken Stuffed with a Duxelle of Woodland Mushrooms
wrapped in Pancetta with a Cream Sauce

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Roast Sirloin of Beef with Yorkshire Pudding
served with a Red Wine Sauce

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Fillets of Sea Bass with Tomato, Tarragon and Olive Dressing

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Seared Duck with Clementine Sauce

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Breast of Chicken wrapped in Parma Ham with a Roasted Red Pepper
and Basil Sauce



Desserts

Individual Bakewell Tart with Vanilla Sauce

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Homemade Meringue with Chantilly Cream, Strawberries and Mint

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Strawberry Cheesecake with Mango Coulis

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Warm Chocolate Tart with Orange Scented Vanilla Sauce

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Raspberry Crème Brûlée with Homemade Shortbread

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Individual Apple Crumble with Vanilla Ice Cream and Toffee Sauce

Silver Drinks Package

On Arrival

One glass of Pimm's

or

Seasonal cocktail (Choice of 4)

or

One glass of house red, white or rose wine

With the Meal

Two glasses of house wine

For the Toast

One glass of champagne