

SAMPLE MENU

Starters

Ham hock and leek terrine, piccalilli puree, toasted focaccia, cherry tomatoes

Goats cheese and beetroot tart, tomato coulis, balsamic reduction, micro herb salad (V)

Pea and watercress soup, pancetta croutons

Bocconcini, Melon Jelly, Heritage tomatoes, nut free pesto, summer leaves

Main Course

Confit lamb shoulder, lamb cutlet, fondant potato, bouquetiere of garden vegetables

Chicken supreme filled with red pepper mousse, rosti potato, bok choy,

Roasted banana shallot

Cajun spiced salmon fillet with a traditional Greek salad

Sweet Potato and Garlic Rosti, Roasted Vegetables, Carrot and ginger Puree,

Deep Fried Boiled Egg and Hollandaise Sauce

Desserts

Summer berry pudding, clotted cream, strawberry meringue

Limoncello cheesecake, lemon posset, lemon meringue

Chocolate and orange tranche, chocolate ganache, white chocolate sauce

Lemon and blueberry bakewell, lemon curd cream