

Sample menus for a la carte or plated dinners

Menu 1

Starters

Prawn and avocado cocktail with citrus mayonnaise

Homemade soup with crusty roll and butter

Mains

Butterfly chicken with a mushroom and leek cream sauce

Roasted salmon fillet with a broccoli and hollandaise sauce

Desserts

Apple and blackberry crumble with ice cream/custard

Fresh fruit salad with cream



OR

Menu 2

Starters

Fantail of melon with Parma ham and a medley of fruit coulis

Mushroom bruschetta with a creamy thyme and stilton sauce

Mains

Roasted topside of beef, mustard mash and spring vegetables with a red wine gravy

Homemade fish pie topped with saffron mash with purple sprouting broccoli

Desserts

Chocolate mousse with fresh raspberries and shortbread

Upside down pear sponge cake with custard

OR

Starters

Filo wrapped baked goats cheese with crispy smoked pancetta, red onion chutney and herb salad

Smoked salmon gateaux with gravadlax dressing and watercress

Mains

Roasted butterfly leg of lamb with wild garlic and rosemary rub. Jersey royal potatoes and spring vegetable broth.

Baked seabass with a lemon, parsley and caper butter sauce. Fried bubble and squeak cakes and purple sprouting broccoli

Desserts

Pear tarte tatin with vanilla Chantilly cream

Baked lime cheesecake with rum cream

