

Sit down Plated Menus

Starters

Prawn and crayfish cocktail

Twice baked goats cheese soufflé with waldorf salad

Pappardelle pasta with broad beans, kale and parmesan

Roast tomato and red pepper soup

Tian of prawn, smoked salmon and avocado with nicoise dressing

Main Course

- Corn fed chicken breast, mashed potato , steamed leeks, oyster mushrooms with a tarragon cream sauce
 - Baked hake with couscous, Mediterranean vegetables and Salsa Verde
 - Salmon en crouete , Buttered new potatoes, seasonal greens and a chive beurre blanc
- Braised blade of beef with a bourguignon sauce, dauphinoise potato, carrots and broccoli

Vegetarian option

- Braised endive with a herb rosti, roast root vegetables and a celeriac sauce
 - Pearl barley risotto with lovage and buttered baby vegetables