

EVENT MENU

STARTERS

CHOICE OF SOUP*

*CREAM OF BROCCOLI & BLUE CHEESE - ROASTED BUTTERNUT & CHILLI
ROAST TOMATO, RED PEPPER & ROSEMARY - PETIT POIS, SPINACH & PESTO*

CHICKEN & APRICOT TERRINE S/W CHUTNEY AND SOURDOUGH CROSTINI

SEVERN & WYE SMOKED SALMON WITH A CELERIAC, FENNEL & DILL SLAW

MAIN COURSE

CLASSIC BEEF BOURGUIGNON. TENDER BEEF IN A RICH RED WINE SAUCE

CHICKEN FILLET SERVED WITH WHITE WINE AND TARRAGON SAUCE.

ASPARAGUS AND PARMESAN TARTE S/W A CHIVE HOLLANDAISE V

*PAN-FRIED PORK LOIN S/W A THATCHER'S CIDER, SAGE AND
WHOLEGRAIN MUSTARD SAUCE*

BAKED SALMON FILLET S/W A CRAYFISH AND WATERCRESS SAUCE

SERVED WITH EITHER*

*ROSEMARY & SEA SALT ROAST POTATOES OR HERBED NEW POTATOES
SEASONAL VEGETABLES*

HOMEMADE DESSERT*

HOMEMADE STICKY TOFFEE PUDDING WITH MASCARPONE

LEMON AND BLUEBERRY POSSET WITH SHORTBREAD

CHEESE BOARD, CHUTNEY AND BISCUITS

**ONE CHOICE ONLY PER PARTY*