



## PREMIUM NIGHT DINER

Prosecco & Canapé reception  
Garlic & Coriander King Prawn bruschetta with mixed leaves and sweet chilli dressing  
Fire Roasted Red Pepper & Sweet Potato Soup with pesto and crushed tortillas  
Mozzarella & Chorizo Stuffed Chicken Breast with saffron rice and a mushroom white wine sauce  
Strawberry & Champagne Torte with marbled pencils

**14<sup>th</sup> Aug**

Prosecco & Canapé reception  
Pork & Vintage Calvados Pate with Melba toast, salad & apple chutney  
Roasted Carrot & Cumin Soup with fresh coriander  
Tender Sirloin of Beef & Mushrooms with horseradish mash and peppercorn & brandy sauce  
Coffee & Mandarin Gateau with fresh cream

**17<sup>th</sup> July, 11<sup>th</sup> Sept**

## VEGETARIAN OPTION

Butternut Squash Frittata  
Celeriac, Potato & Red Pepper Gratin

**17<sup>th</sup> July**

Grilled Peach & Feta Cheese Summer Salad with Vinaigrette Salad  
Halloumi & Spiced Tomato Bake on a Bed of Orzo

**14<sup>th</sup> Aug**

Tuscan Three Bean Salad & Feta  
Sweet Potato, Walnut & Wild Rice Loaf

**11<sup>th</sup> Sept**