



PREMIUM NIGHT DINER

Prosecco & Canapé reception
Hoi Sin Shredded Duck with rocket & spring onion salad
Roasted Carrot & Cumin Soup with fresh coriander
Tender Sirloin of Beef with mushrooms, horseradish mash and peppercorn & brandy sauce
Coffee & Mandarin Gateau with fresh cream
Coffee & Ferrero Rocher

14th May

Prosecco & Canape reception
Smoked Chicken & Bacon Salad with Chive Crème Fraiche
Cream of Asparagus Soup with pesto drizzle
Minted Lamb Henry with rosemary mash and redcurrant gravy
After Eight Brownie Cheesecake with fresh cream
Coffee & Ferrero Rocher

25th Jun

Prosecco & Canape reception
Charcuterie Continental Meats & crusty bread
Broccoli & Wild Mushroom Soup
Roast Gressingham Duck Breast with Grand Marnier Jus
Honeycomb Cheesecake with toffee sauce
Coffee & Ferrero Rocher

9th Jul

Prosecco & Canape reception
Pork & Vintage Calvados Pate with Melba toast, salad & apple chutney
Fire Roasted Red Pepper, Tomato & Basil Soup with herb croutons
Chicken Jambonette with Potatoes Dauphinoise and a garlic wine veloute
White Chocolate & Raspberry Delice with fresh cream
Coffee & Ferrero Rocher

13th Aug

Prosecco & Canape reception
Coronation King Prawn Salad & Crusty Bread
Sweet Potato & Paprika Soup with chopped thyme
Wholegrain Mustard Topped Tenderloin of Pork with brandy & wild mushroom sauce
Ginger, Elderflower & Gin Cheesecake with crème chantilly
Coffee & Ferrero Rocher

3rd Sep

VEGETARIAN OPTION

Falafel and Feta Salad with Tzatziki Dressing
Pulled Bourbon BBQ Jackfruit and Pimento Bake with Goats Cheese

May

Caprese Salad with Balsamic
Charred courgette, lemon and Goats Cheese Tart

Jun

Roast squash with goat's cheese & puy lentils
Aubergine, tomato & halloumi pie

Jul

Truffled mushroom Pate
Baked ratatouille & goat's cheese individual ramekin

Aug

Roast squash with goat's cheese & puy lentils
Aubergine, tomato & halloumi pie

Sep