

# **GIN TASTING DINER**

Sweet Potato & Roasted Red Pepper Frittata with Salad & Red Onion Chutney
Cream of Sweetcorn Soup with Fresh Kale
Honey Glazed Pork Steak with Crushed Thyme Potatoes & Dijon Mustard Sauce
Carrot & Walnut Cake with Chantilly Cream

### Vegetarian / Vegan

Grilled Halloumi Salad & Tomato Bruschetta Cream of Sweetcorn Soup with Fresh Kale Butternut Squash & Celeriac Gratin Carrot & Walnut Cake with Chantilly Cream

## 19th April

Prawn & Crayfish Cocktail with Malted Brown Bread & Marie Rose Sauce
Broccoli & Cauliflower Cheese Soup with Toasted Cumin Seeds
Parma Wrapped, Mozzarella & Chorizo Stuffed Chicken with Patatas Bravas & White Wine Sauce
Tarte Au Citron with Fresh Cream

#### Vegetarian / Vegan

Falafel & Creamy Avocado Salad
Broccoli & Cauliflower Cheese Soup with Toasted Cumin Seeds
Chestnut Mushroom, Leek & Brie Tart
Tarte Au Citron with Fresh Cream

#### 4th May

Hoi Sin Shredded Duck with Rocket & Spring Onion Salad
Carrot & Coriander Soup with Fresh Basil
Roast Rib of Beef with Wholegrain Mustard Pomme Puree, Yorkshire Pudding & Pan Gravy
Coffee & Mandarin Gateau with Fresh Cream

## Vegetarian / Vegan

Courgette, Mushroom & Feta Frittata
Carrot & Coriander Soup with Fresh Basil
Tomato, Halloumi & Aubergine Pie
Coffee & Mandarin Gateau with Fresh Cream

19<sup>th</sup> July

Halloumi & Chorizo Salad with Sourdough Bread & Tomato Salsa Red Pepper & Butternut Squash Soup with herb croutons Slow Roasted Lamb Shank with Rosemary Pomme Puree & Minted Gravy White Chocolate & Red Velvet Cheesecake with Fresh Cream

## Vegetarian / Vegan

Caprese Salad
Red Pepper & Butternut Squash Soup with herb croutons
Vegetarian / Vegan Moussaka
White Chocolate & Red Velvet Cheesecake with Fresh Cream

15<sup>th</sup> Nov