



## PREMIUM NIGHT

Garlic & Coriander King Prawns with Mixed Dressing, Ciabatta & Sweet Chilli Sauce  
Fire Roasted Tomato & Basil Soup with herb croutons  
Asparagus & Mozzarella Chicken Fillet wrapped in Prosciutto served with Dauphinoise Potatoes &  
White Wine Velouté  
Mini Profiterole Tower with Belgian Chocolate & Fresh Cream

### Vegetarian

*Caprese Salad & Sweet Chilli Sauce*  
*Fire Roasted Tomato & Basil Soup with herb croutons*  
*Vegetarian Moussaka with Bechamel Sauce*  
*Mini Profiterole Tower with Belgian Chocolate & Fresh Cream*  
**27<sup>th</sup> April**

Wild Duck & Fig Terrine with Baby Leaf Salad, Sourdough Bread & Plum Chutney  
Broccoli & Chestnut Mushroom Soup with Pesto Drizzle  
Aberdeen Angus Rump & Portobello Mushroom with Wholegrain Mustard Pomme Puree and Red  
Peppercorn Sauce  
Forêt Noire with Raspberry Dusting

### Vegetarian

*Roasted Butternut Squash, Mozzarella & Puy Lentil Salad*  
*Broccoli & Chestnut Mushroom Soup with Pesto Drizzle*  
*Mediterranean Wellington with Tomato & Basil Sauce*  
*Forêt Noire with Raspberry Dusting*  
**18<sup>th</sup> May | 7<sup>th</sup> Sept**

Chicken & Bacon Caesar Salad with Croutons & Smashed Avocado  
Cream of Sweetcorn Soup with Fresh Shredded Kale  
Slow Roasted Lamb Shank with Rosemary Creamed Potato & Minted Pan Gravy  
Mango, Coconut & Red Fruit Mousse with Raspberry Coulis

### Vegetarian

*Falafel & Creamy Avocado Salad*  
*Cream of Sweetcorn Soup with Fresh Shredded Kale*  
*Chestnut Mushroom, Leek & Brie Tart*  
*Mango, Coconut & Red Fruit Mousse with Raspberry Coulis*  
**15<sup>th</sup> June | 19<sup>th</sup> Oct**

Pâté de Campagne with Summer Rainbow Salad, Multigrain Bread & Sweetcorn Relish  
Cream of Roasted Vegetable Soup with herb croutons  
Honey Roasted Gressingham Duck Breast with Watercress Pomme Puree & Grand Marnier Sauce  
Strawberry & Champagne Torte with Marbled Pencils & Berry Coulis

**Vegetarian**

*Courgette, Mushroom & Feta Frittata with Summer Rainbow Salad & Sweetcorn Relish  
Cream of Roasted Vegetable Soup with herb croutons  
Tomato, Halloumi & Aubergine Pie with Grand Marnier Sauce  
Strawberry & Champagne Torte with Marbled Pencils & Berry Coulis*

**13<sup>th</sup> July**