



## RED ROSE DINER

**Ham Hock, Picked Carrot & Mustard Terrine**

*with baby leaf salad & piccalilli*

**French Onion Soup**

*with Gruyere croutons*

**Gressingham Roast Duck Breast & Watercress**

*with orange & Grand Marnier sauce*

**Raspberry & Passion Fruit Mousse Sponge**

*with fresh cream*

**Tea or Coffee**

*with after dinner chocolate*

**12<sup>th</sup> Apr | 16<sup>th</sup> Aug | 28<sup>th</sup> Mar | 10<sup>th</sup> Oct**

**Wild Boar & Plum Pate**

*with mixed salad & French dressing*

**Sweet Potato & Smoked Paprika Soup**

*with a cream drizzle*

**Slow Roasted Lamb Shank**

*with thyme pomme puree & minted pan gravy*

**Belgian Chocolate & Caramel Pyramid**

*with Chantilly cream*

**Tea or Coffee**

*with after dinner chocolate*

**13<sup>th</sup> Jun | 11<sup>th</sup> Oct | 23<sup>rd</sup> Aug**

**Mediterranean Garlic King Prawns**

*with a Greek salad & lemon olive oil*

**Tomato, Red Lentil & Sweet Chilli Soup**

*with fresh basil*

**Prosciutto Wrapped, Asparagus & Mozzarella Stuffed, Chicken Fillet**

*with sweet, mashed potato & white wine velouté*

**Black Forest Gateau**

*with fresh cream*

**Tea or Coffee**

*with after dinner chocolate*

**1<sup>st</sup> Mar | 5<sup>th</sup> Apr | 14<sup>th</sup> Jun | 24<sup>th</sup> Oct**

**Charcuterie Selection of Continental Meats**

*with red onion chutney, mixed pepper salad, and balsamic dressing*

**Cream of Watercress & Leek Soup**

*with pesto drizzle*

**Herb Crusted Chicken Supreme and Mushrooms**

*with a white wine and cream sauce*

**Cherry Bakewell Cheesecake**

*with berry coulis and fresh cream*

**Tea or Coffee**

*with after dinner chocolate*

**22<sup>nd</sup> Mar | 30<sup>th</sup> May | 30<sup>th</sup> Aug | 15<sup>th</sup> Nov**

**Roasted Chicken & Smoked Bacon Salad**

*With croutons and chive crème fraîche*

**Spiced Parsnip & Cauliflower Soup**

*with toasted cumin seeds*

**Aberdeen Angus Sirloin of Beef & Portobello Mushroom**

*with horseradish pomme puree and a peppercorn & brandy sauce*

**Strawberry & Prosecco Cheesecake**

*with red fruit coulis & fresh cream*

**Tea or Coffee**

*with dinner chocolate chocolate*

**19<sup>th</sup> Apr | 10<sup>th</sup> May | 19<sup>th</sup> Jul | 8<sup>th</sup> Nov**

**Traditional Ardennes Pate**

*with a mixed pepper salad & sweetcorn relish*

**Minestrone Soup**

*With herb croutons*

**Bacon Wrapped Tenderloin of Pork**

*With dauphinoise potatoes & garlic & mushroom cream sauce*

**Apple Frangipane Tartlet**

*with fresh cream*

**Tea or Coffee**

*with after dinner chocolate*

**15<sup>th</sup> Mar | 17<sup>th</sup> May | 27<sup>th</sup> Sep**

**Melon, Mozzarella & Parma Ham**

*with a balsamic drizzle*

**Cream of Wild Mushroom Soup**

*with fresh thyme*

**Slow Roasted Minted Lamb Henry**

*with rosemary sweet pomme puree and redcurrant gravy*

**Frutti Di Bosco**

*with mixed berry compote*

**Tea or Coffee**

*with after dinner chocolate*

**29<sup>th</sup> Mar | 20<sup>th</sup> Sep | 11<sup>th</sup> Jul | 21<sup>st</sup> Nov**