

Gala Dinner Menu

STARTER

Roasted Vine Tomato Soup (GFA) (V)

Basil Oil & Garlic Croutons

Chicken Liver Parfait (GFA)

Plum & Apple Chutney, Melba Toast, Pea Shoots

Prawn & Crayfish Cocktail (GFA)

Marie Rose Sauce, Rustic Bread

Seasonal Melon Salad (GF) (V)

Pimm's & Mint Syrup, Raspberry Sorbet

MAIN COURSE

Smoked Prosciutto Wrapped Chicken Supreme (GF)

Dauphinoise Potato, Wild Mushroom & Tarragon Sauce

Roasted Fillet of Salmon (GF)

Rosemary Sea Salt Baby Potatoes, Hollandaise Sauce

Slow Roast Pork Belly (GF)

Dijon Mustard Mashed Potatoes, Honey Roasted Vegetables, Apple Sauce

Wild Mushroom Risotto (GF) (V)

Asparagus, Poached Egg, Parmesan Shavings

DESSERTS

Chocolate Profiteroles (V)

Chantilly Cream, Dark Chocolate Sauce

Vanilla Crème Brûlée (V)

Shortbread Biscuit

Individual Strawberry & Apple Crumble (GF) (V)

Vanilla Crème Anglaise

A Selection of Cheese & Biscuits

Followed by:

Tea or Coffee

GF- Gluten Free

GFA- Gluten Free Available upon Request

V- Vegetarian