

Gala Dinner Menu

Saturday 12th April 2025

Please choose one option for each course

Starter

Duck and Port Pate – red onion marmalade & sourdough

Prawn salad – Marie Rose sauce, brown bread & butter

Bruschetta with onion, tomato, pepper & basil served on a garlic croute with balsamic (V,VG)

Smoked salmon, beetroot puree and dill crème fraiche

Roasted Tomato soup with fennel & basil (V,VG,GF)

Main Course

Roasted supreme of chicken, wild mushroom risotto, bacon crisp & parmesan

Roast topside of beef, Yorkshire pudding, roast potatoes, vegetable medley & pan gravy

Roast leg of pork, stuffing, apple sauce, roast potatoes, vegetable panache & pan gravy

Homemade steak, Guinness & cheddar Pie

Herb crusted loin of cod with roasted red pepper sauce, fine beans & buttered new potatoes

Caramelised onion and goats cheese bouche new potatoes, fine beans & rich tomato sauce (V)

Roasted halloumi with a spiced mediterranean vegetable ragu & rice (V,GF)

Butternut squash and Chickpea Tagine with cous cous (VG,GF)

Dessert

Profiteroles filled with cream,, rich chocolate & toffee sauce (GF)

Homemade Apple and Blackberry crumble with Crème Anglaise

Vanilla cheesecake with fruits of the forest compote, fresh double cream (GF)

White chocolate and Raspberry Roulade (GF)

Chocolate and coconut tart with raspberry coulis (VG)

To Finish

Cheese and biscuits

Coffee or tea with Mints