

MARQUEE MENU 2022

(MONDAY-SUNDAY)

£39.95 per person

Main course choices must be pre ordered at least 14 days in advance

Please advise us of all allergies & food intolerances in advance

STARTERS

An Assiette of starters to be served to all guests

Bread basket

Prawn & crayfish cocktail (gf)

(vegan) Mushroom & garlic pate: crostini & mixed leaves (gf)

The Blue Strawberry Salad: King Prawns, pancetta, Stilton, cashew nuts, croutons (gf)

Chicken liver pate: topped with redcurrant jelly red onion jam & garlic crostini (gf)

MAIN COURSE

Fillet of salmon: in filo pastry: new potatoes, saffron cream

(vegan) Mushroom & cashew Wellington: new potatoes

Chicken breast: chunky chorizo & tomato sauce, sautéed potatoes

Slow cooked pork belly: mashed potatoes & Jus (gf)

Medley of mixed fresh vegetables

ASSIETTE OF DESSERTS

Selection of daily desserts

COFFEE OR TEA & CHOCOLATES