

# Events Menu

## For Starters

Tomato and Red Pepper Soup [V]  
Vegetable Spring Roll with pea-shoots and sweet chilli sauce [V]  
Honey Baked Ham Terrine on a bed of watercress  
Goats cheese and Watermelon Salad with balsamic dressing [V, G]  
Italian Antipasta Plate with olives  
Smoked Salmon, Prawn and Smoked Trout Cocktail  
Feta Cheese, Cherry Tomato and Cucumber Salad [V]  
Minestrone Soup with herb croutons [V]

## Main Course

Supreme of Chicken in a white wine sauce, new potatoes, seasonal vegetables  
Roasted Fillet of Salmon with a shellfish sauce, new potatoes and green beans  
Roast Topside of Scottish Beef, yorkshire pudding, roast potatoes, vegetables in season  
Brie and Beetroot Chutney Tart, new potatoes, vegetable mix [V, G]  
Slow Braised Lamb Shank, creamy mashed potato, green bean and carrot mix  
Cumberland Sausage, creamy mash potato with onion gravy and vegetables in season  
Spiced Sweet Potato Roulade, new potatoes, vegetable mix [Ve, G]

## To Follow

Profiteroles with caramel sauce and fresh cream  
Chocolate Orange Gateau with vanilla ice cream  
White Chocolate and Raspberry Cheesecake with raspberry coulis  
Sticky Toffee Pudding with vanilla ice cream  
Lemon Roulade with an mango coulis and fresh cream  
Bramley Apple Crumble with vanilla ice cream [Ve, G]  
Cheese Plate - Mature Cheddar, Blue Stilton and French Brie

Freshly Brewed Coffee or Tea