



## Function Dinner Menu A

£25.00 per person

### STARTERS

Spinach, Leek and Chive Crème Fraiche Soup ✓

Oak Smoked Salmon, Prawn and Smoked Mackerel Parcel  
with Lime and Dill Mayonnaise

Field Mushroom stuffed with Stilton, Leeks and Bacon topped with a Herb Crust

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### MAIN COURSES

Slow Roasted Duck Leg with a Star Anise, Orange and Brandy Sauce

Honey Glazed Pork Belly with a Black Pudding, Cider and Apple Gravy

Grilled Salmon Fillet with Pea Puree and a Lemon Butter Sauce

Puff Pastry Tart of Mediterranean Vegetables, Mozzarella and Pine Nuts ✓  
drizzled with Homemade Basil Oil

**All main courses are served with a selection of seasonal vegetables and potatoes**

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### DESSERTS

Vanilla Panna Cotta with a Mixed Berry Compote

Warm Apple and Raspberry Bakewell Tart with Crème Anglaise

Tropical Fresh Fruits in a Brandy Snap Basket with Sorbet

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Coffee and Mint