

# *Charity Ball Menu*

*£22.50 per person*



**Pressed Ham Hoch Terrine**

mustard mayonnaise toasted brioche

**Classic Prawn and Crayfish Cocktail**

with crisp lettuce, Marie rose sauce and bread and butter.

**Homemade Vegetable Soup**

served with toasted croutons

**Stuffed Mushroom in Filo Pastry**

Served with mixed leaf and cranberry sauce

**Platter of Seasonal Melon**

pearls of water melon, raspberry sorbet, passion fruit syrup



**Slow Cooked Sticky Beef Blade**

with horseradish mash and a red wine jus

**Slow Cooked Shoulder of Bowland Lamb**

Served With Bubble And Squeak Potato Cake and a Red Currant and Mint Jus

**Oven Baked Chicken Breast**

Served with Dauphinoise Potatoes and a Mushroom Tarragon Sauce

**Baked Salmon and Spinach Wellington**

With Crushed New Potatoes, Charred Asparagus and Beurre Blanc

**Mushroom and Spinach Chestnut Wellington**

Served with glazed root vegetables.



**Irish Cream and Chocolate Cheese Cake**

with chocolate shavings

**Foxfields Sticky Toffee Pudding**

served with butterscotch sauce and cinder toffee ice cream

**Raspberry Pavlova**

Laden with whipped cream and re fruit

**Glazed Lemon Tart**

Served with Raspberry Semi gel and Raspberry Sorbet



FOXFIELDS COUNTRY HOTEL  
EST 1988