



## Function Dinner Menu B

£27.50 per person

### **STARTERS**

Courgette, Potato and Brie Soup with Herb Croutons ✓

Pan Fried Cod and Salmon Fishcakes topped with Caviar and Salad Leaves

Smoked Duck Breast, Orange and Walnut Salad with a Pomegranate Molasses Dressing

### **MAIN COURSES**

Braised Shoulder of Lamb in a Redcurrant, Rosemary and Red Wine Jus

Roasted Guinea Fowl Breast on a Mushroom, Sherry and Bacon Sauce

Grilled Trio of Fish Fillets with a Fennel, Watercress and Chive Ragout

Twice Baked Mushroom, Gruyere and Pine-nut Souffle with Parmesan Shavings ✓

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

### **DESSERTS**

Passionfruit Panna-cotta with Amaretto Biscuit Crumb and Passionfruit Sorbet

Warm Belgian Chocolate and Hazelnut Brownie with Vanilla Ice Cream

West Country Cheese Selection with Biscuits, Celery, Grapes and Walnuts

Coffee and Mint