



## **3 Course Function Lunch Menu 2019**

**£23.95 per person**

### **STARTERS**

Butternut Squash and Leek Soup (v)

Baked Field Mushrooms with a Bacon, Stilton and Herb Crust

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

### **MAIN COURSES**

Honey Glazed Duck Leg with an Orange, Port and Star Anise Sauce

Braised Brisket of Beef in a Mushroom and Red Wine Sauce

Mixed Seasonal Fish Fillet Grill with a Fennel, Spinach and Vermouth Sauce

Filo Pastry Parcel filled with Aubergines, Tomato, Pesto and Parmesan with a Pomegranate Molasses Dressing (v)

**all served with a selection of Potatoes and Seasonal Vegetables**

### **DESSERTS**

Lemon Curd and Almond Roulade with Raspberry Coulis

Tropical Fresh Fruit Salad in a Brandy Snap Basket with Passionfruit Sorbet

Warm Pecan Treacle Tart with Vanilla Ice Cream

### **TO FINISH**

Coffee and Mint