

Starters

Cream of Winter Vegetable Soup
served with toasted croutons

Classic Prawn Cocktail
Served with brown bread & butter

Fan of Galia Melon
dressed with a raspberry coulis

Main Course

Slow Roasted Topside of Beef
Served with Yorkshire pudding and roast potatoes

Salmon En Crouete
Salmon fillet topped with thyme herb butter, encased in puff pastry and served with a white wine lemon butter sauce.

Mediterranean Vegetable Tart
puff pastry tart filled with roasted vegetables and topped with mozzarella cheese

Desserts

Profiteroles
choux pastry balls filled with dairy cream smothered in lashings of chocolate sauce

Lemon Cheesecake
Served with Raspberry Coulis and Cream

Warm Treacle Sponge Pudding
Served with Custard

