



Saturday 13th September 2014



Leek and Potato Soup (v)

Served with crispy crouton and a warm bread roll

Prawn Cocktail

With crisp iceberg lettuce, Marie Rose sauce and brown bread and butter

Gateaux of Melon (v)

With fruits of the forest compote and orange sorbet

Baked Field Mushroom (v)

With stilton and spinach stuffing, dressed with a red onion marmalade

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Fillet of Salmon

With a herb and lemon crust, dauphinoise potatoes and white wine and mushroom sauce

Breast of Chicken

Wrapped in cured ham with creamed mash and a red wine and tarragon sauce

Goats Cheese and Red Onion Tart (v)

With roasted cherry tomatoes, cheese and chive croquet potato and a red pepper puree

Lamb Shank

With parsnip puree, fondant potato and a rich red current and rosemary jus



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Warm Apple Pie With crème Anglaise

Hot Chocolate Fondant With vanilla ice cream

Lemon Meringue
With Chantilly cream

Trio of Ice CreamWith raspberry coulis and a crisp wafer

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Toast Glass of Port

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Tea/ Coffee and mints

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Selection of Cheese and Biscuits Platter
Stilton, Mature Cheddar and Brie
Served with celery, grapes and a red onion and apple chutney