

Party Menu 2

Leek, Potato and Stilton Soup

Stilton Crouton, Fresh Baked Bread

Homemade Chicken Liver and Brandy Pate

Red Onion Marmalade, Toasted Bread and Salad

Prawn Cocktail with a Twist

Fresh Prawns, Marie Rose Sauce bound with Apple and Cucumber over Mixed Leaves

Seafood Gratin Thermidor

King Scallops, King Prawns, Crab and Cod, White Wine, Light Mustard Cream with Gratinated Cheese

Free Range Duck Breast

Bacon and Spring Onion Salad with a Plum Compote

Cider Battered Brie Parcels

with a Cranberry Mayonnaise and salad garnish

XXXXX

Roast Sirloin of Welsh Black Beef

Goose Fat Roast Potatoes, Yorkshire Pudding and Homemade Gravy

Roast Leg of Welsh Hill Lamb

Goose Fat Roast Potatoes, Homemade Gravy and Mint Sauce

Roast Loin of Woodland Pork

Crackling, Goose Fat Roast Potatoes, Apple Sauce and Homemade Gravy

Free Range Chicken Breast

Filled with a Black Pudding, Sage and Mushroom Farce, wrapped in Bacon with a Stilton and Port Cream

Beer Battered Cod

served with Chips Peas and Salad

Mushroom and Parsnip Nut Roast

Roast Potatoes, Creamy Pepper Sauce

Goats Cheese Red Onion and Potato Tart

Bed of Braised Red Cabbage and a Ratatouille Provençale Sauce

XXXXX

Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

Chocolate Fudge Cake

Served with Vanilla Ice Cream and Chantilly

Strawberry Crème Brulee

Chocolate Chip Cookies

Apple and Raspberry Crumble

Served with Custard

Cream Tea Scone and Butter Pudding

Topped with Clotted Cream and a scoop of Vanilla Ice Cream

Just Rachel Ice Creams

Vanilla, Honeycomb and Salted Caramel in A Tuile Basket

2 Course £17.95

3 Course £21.95