

PARTY MENU 3

Creamy Mushroom and Tarragon Soup

Served with warm Bread and Butter

Rich Chicken Liver and Sherry Pate

Homemade Red Onion Marmalade, toasted Baguette

Prawn Cocktail with a Twist

Fresh Prawns, Cucumber and Apple bound in Marie Rose Sauce on Mixed leaves

Brie Parcels

Battered Brie Parcels with a Cranberry Mayonnaise and Salad

Creedy Carver Duck Breast

Bacon and Spring Onion Salad and a Plum Compote

Seafood Gratin Thermidor

*King Scallops, King Prawns, Crab and Cod cooked in a White Wine,
Light Mustard Cream Sauce topped with Gratinated Cheese*

Lamb Fillet Medallions

Sautéed Mushroom and Onions with a Cranberry and Redcurrant Dressing

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Herefordshire Lamb Shank

Minted Mash Potato and a Rich Red Wine and Cranberry Jus

Woodland Pork Fillet

Dauphinois Potatoes with a Cream Port and Stilton Sauce

Free Range Chicken Breast

*Black Pudding and Mushroom Mousse wrapped in Bacon, Dauphinoise Potato, Sherry, Mushroom and Onion
Cream*

Welsh Black Fillet Medallions

Dauphinois Potatoes with a Sherry Mushroom and Onion Cream Sauce

Sea Bass Fillets

Dauphinois Potatoes, King Prawn, White Wine and Pesto Cream

Lemon Sole Fillets

Dauphinois Potato, King Prawn, Spring Onion and Spinach Risotto with a Tarragon Butter

Brie & Spinach Wellington

over a Salad of Basil infused Mediterranean Vegetables

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Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

Apple and Raspberry Crumble

With Custard

Chocolate Brownie

Served with Vanilla Ice Cream and Chantilly Cream

Treacle Tart

Salted Caramel Ice Cream and Chantilly Cream

Baileys Crème Brulee

With Chocolate Chip Cookie

Chef's Ice Cream Selection

Vanilla Salted Caramel and Honeycomb in a Tuile Basket

2 Courses @ £ 19.95 per person

3 Courses @ £ 24.95 per person