

3 Course Sit Down

Autumn & Winter



All of the above are idea, if you have a particular favourite dish please do not hesitate to get in contact.

Starters (*Rustic Bread Wedges & Butter on tables*)

- Seasonal Soup
- Tartlet with Dressed Salad (Mushroom, Broccoli & Stilton)
- Warm Pear & Gorgonzola Salad
- Game Terrine, Apple Chutney & Dressed Salad
- Beetroot Carpaccio, Goats Cheese Quinelles & Rocket Salad
- Savoury Mushroom Choux Buns with Dressed Salad

Mains

- Roast Beef & all the trimmings
- Marinated Pancetta Wrapped Pork Loin with Roast Root Vegetables, Mashed Potato & Cider Gravy
- Mushroom Risotto with parmesan shavings & truffle oil
- Roast Chicken Supreme, Dauphinoise Potato, Roast Carrots, Savoy Cabbage and White Wine Gravy

Dessert

- Apple Crumble & Vanilla Custard
- Sticky Toffee Pudding, Toffee Sauce & Custard
- Red Wine Poached Pears, Ginger Shortbread & Vanilla Cream
- Chocolate Tart with Caramelised Oranges
- Orange Almond Cake with Contrieu Cream
- French Apple Tart & Cream
- Winter Fruit Salad
- A trio of any of the above