

Inclusive Menus

Menu 1

Classic prawn cocktail with avruga caviar and quail eggs

Corn fed chicken glazed with red pepper jam and devilled sauce

Potato and parsnip rosti

Seasonal Vegetables

Yoghurt panacotta with Muscat strawberries

Coffee

Menu 2

Carrot, cumin and corriander soup

Loin of lamb served with tagine of vegetables and couscous devilled sauce

Lemon bavaois with meringue topping

Coffee

Menu 3

Duck and apricot terrine with apricot and ginger relish

Roasted Cajun spiced salmon with sweet potato mash

Coriander cream sauce

Seasonal vegetables

Chocolate and raspberry delice

Coffee

Menu 4

Sweet potato and stilton soup

Pan-fried fillet of pork topped with an apple and raisin compote

Seeded mustard mash potato

Chinese five spice and cider jus

Pear tartin with caremel sauce

Coffee

Menu 5

Seasonal melon with compote of fresh berries laced midori liquer

Pan-fried duck masala, plum and cranberry sauce

Savoury potrato cake

Seasonal vegetables

Caramelised lemon tart with creme fraiche

Coffee

Menu 6

Duo of salmon with mustard creme fraiche

Roularde of turkey laced with a port wine and orange sauce

Crispy rosti potatoes

Seasonal vegetables

Chocolate and rum dessert with Khulna sauce

Coffee