

## Starter

### Minestrone Soup

*Topped with Grated Parmesan & Cheese Straws*

### Tian of Cornish Crab & Prawns

*With Asparagus & Crème Fraîche  
Thermidor Sauce & Cucumber*

### Oysters Rockefeller

*On a bed of Spinach and topped with Hollandaise*

### Grilled Goats Cheese (v)

*Beef Tomato with Balsamic Caramelised Red Onions  
On Ciabatta Bread*

## Main Course

### Roast Loin of Pork

*Filled with Apricot, Sage & Prunes  
Celeriac Rosti with Calvados Sauce*

### Roasted Partridge wrapped in Bacon

*Served with Bubble & Squeak with Roasted Garlic Cloves  
Marsala Sauce & Gaufrette Crisps*

### Pan-fried Rump of Lamb

*Crushed Niçoise Potatoes  
Smoked Garlic & Redcurrant Jus*

### Gratin of Asparagus, Cherry Tomato & Chicory (v)

*Topped with Grated Cheddar & Cayenne Pepper*

### Honey & Orange Baked Salmon Rilette

*Minted Couscous & Salsa Rossa*

## Dessert

### Pineapple & Banana Fritters

*Rum & Raisin Ice Cream with Peach Coulis*

### Passion Fruit, Strawberry & Pimms Cheesecake

*Topped with Dark Chocolate & Ginger  
Strawberry Mint Coulis*

### Black Cherry & Chocolate Gateaux

*Double Cream  
Cassis Scented Cherry Compote*

### Selection of English & Continental Cheese

*Grapes, Celery & Biscuits*

