



Specially Prepared for Stuart & Eileen

£60/pp

~ Champagne Reception with Home Made Savoury Canapés

~ Amuse-Bouche

~ Pan Seared Scallops

Grilled Fresh Asparagus Spears, Crispy Pancetta,
Lemon & Chive Beurre Blanc and Red Pepper Reduction

~ A Meaty Rustic Terrine of Chicken, Duck and Pork

Wrapped in Streaky Bacon with a Tangy Fruit Compote

~ Mozzarella, Mango and Serrano Ham Salad

with a Sweet Chilli Dressing

~ Champagne Sorbet

~ Fillet of Dover Sole

Served Simply with a Lemon & Parsley Butter

~ Medallions of Beef Fillet

Mushroom & Shallot Marmalade,
Rosemary Mash and a Red Wine & Balsamic Jus

~ Pork Fillet wrapped in Smoked Bacon

Served with Dauphinoise Potato & Green Cabbage &
Wholegrain Mustard Sauce

~ Selection of Home Made Desserts

~ A Platter of Locally Produced Cheeses served with Fine Port

~ Filtered Coffee & Vintage Brandy served in the lounge