



Celebration Menu

Button Mushrooms Sautéed with Crispy Pancetta & Rosemary
In a Cream Sauce Served en Croute

Home Made Pate

Chefs Seasonal Home Made Soup of the Day

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Poached Salmon Fillet with White Wine Asparagus Lemon Cream Sauce &
Topped with Parma Ham,
with Poppy Seeds- Crushed New Potatoes & Fresh Vegetables

Chefs Slowly Cooked Braised Steak in a Red Wine and Wild Mushroom Jus,
Served with Creamed Mashed Potato and Fresh Vegetables

Pan Fried Chicken Breast with a Leek and English Mustard Sauce, Served with
Thyme Roast Potatoes & Fresh Vegetables

Sautéed Mediterranean Vegetables in a Filo Basket
Drizzled with a Tomato & Basil Coulis

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Home Made Apple & Plum Crumble Served with Hot Custard

Chocolate Torte with Pouring Cream

White Chocolate & Raspberry Cheesecake

Eton Mess

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Glass of Sparkling Pink Champagne