22 **Three Course Menu**

22 *STARTER*

22 *Soup (Leek Potatoe & Chive, Red Peper & Tomato, Carrot & Coriander or Roast Root Vegetable)*

22 *Chicken & Smoked Bacon Caesar Salad*

22 *Layered Pork & Cranberry Terrine with Seasonal Leaves*

22 *Duo of Melon & Passion Fruit Salad*

22 *Rustic chicken & Garden Herb Terrine, Endive Salad, Bacon Scratchings & Caesar Dressing*

22 **********

22 *MAIN*

22 *Supreme of British Chicken with a Leek & Smoked Bacon Sauce*

22 *Crackling Roast Loin of Pork with Bramley Apple Gravy*

22 *Roast Supreme of Chicken, Sage Onion & Grain Mustard Stuffing & Pan Gravy*

22 *Rolled Fillet of Plaice topped with Pesto Crumbs with a White Wine Sauce*

22 *Fillet of Salmon, Prawn, Tarragon & Tomato Cream Sauce*

22 *Butternut squash and chickpea wellington (V)*

22 *Spinach & Feta Parcel, Cherry Tomato Compote (V)*

22 **********

22 *Please select one potato and one vegetable dish:*

22 *New Potatoes*

22 *Crushed New Potatoes*

22 *Roast Potatoes*

22 *Fondant Potatoes*

22 *Herb Mash*

22 *Roasted Carrots & Parsnips*

22 *Mixed Market Vegetables*

22 *Peas, Beans & Spinach*

22 *Buttered Savoy Cabbage*

22 *French Beans,Smoked Bacon & Garlic*

22 **********

22 *DESSERT*

22 *Banoffee Pie with Whipped Cream*

22 *Double Chocolate Tart & Vanilla Cream*

22 *Mango & Passionfruit Bavarois & Pineapple*

22 *Madagascan Vanilla Cheesecake with Strawberry & Rasperry Compote*

22 **********

22 *Tea, Coffee & Chocolate Mints*

Initials