



### ***Three Course Set Dinner***

One menu should be chosen for the whole of your party by selecting one option from each course. If required, a vegetarian menu may also be chosen by selecting an alternative Starter and Main Course.

Artisan Breads and Butter are provided on the table

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## STARTERS

Smoked salmon & fresh salmon terrine laced with chives and cognac

Minestrone soup with a parmesan biscuit

Assiette of mixed melon with a fruit compote (V)

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## MAIN COURSE

Breast of English duck pan fried with black cherry sauce

Delice of Salmon on crushed new potato cake with Julian root vegetable

Sweet potato, onion and pimento in filo with passatta (V)

All served with dauphinoise potatoes

Vinchy carrots & French beans

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## DESSERTS

Sticky toffee pudding with ginger stem ice-cream

Normandy apple flan with custard

**Chocolate trio:** Chocolate bavaois, profiteroles and mini chocolate meringue

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Coffee and mints

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All dishes are homemade by our new Executive Head Chef and therefore most dishes can be adapted for your special dietary requirements (gluten free, coeliac, etc.)