

# Prom Menu 3-Course

## Starter

TOMATO & BASIL SOUP WITH CROTONS  
MELON WITH FRUIT AND JELLY COULIS  
CLASSIC STYLE BRUSCHETTA WITH BALSAMIC & OLIVE OIL  
CHEESY GARLIC BREAD WITH SUN BLUSHED DIP  
PORK TERRINE WITH TOASTED SOURDOUGH

## Main

GNOCCHI IN CONFIT TOMATO SAUCE & SEASONAL VEG & THYME  
& PARMESAN DRESSING  
GRILLED CAJUN CHICKEN WITH SAUTEED NEW POTATOS AND VEG  
SLOW COOKED STEAK PIE WITH MASH AND PEAS  
CHICKEN TIKKA WITH RICE & NAAN BREAD  
LASAGNE WITH GARLIC BREAD & SALAD GARNISH  
CHICKEN CORDON BLEU WITH POTATOS & VEG

## Dessert

CHOCOLATE MOUSSE ON CHOCOLATE SOIL SHARDS  
WITH RASPBERRIES  
WARM CHOCOLATE BROWNIE WITH ICECREAM  
BANOFFEE PIE WITH SALTED CARAMEL SAUCE  
SYRUP SPOONCE WITH CUSTART  
LEMON POSSET WITH SHORTBREAD

£22.95 pp

