

Gold Menu

Select one of the following from each course

Starters

French onion soup

Finished cheese crouton

Pea and mint soup

Finished with cream

Cajun marinated salmon salad

On salad leaf with a tomato and dill mayonnaise

Smoked chicken and mango terrine

With a raspberry and cucumber salsa

Mozzarella and cherry tomato salad

Finished with a pesto oil

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## Main course

### **Roast sirloin of beef & Yorkshire pudding**

With a red wine jus, châteaux potatoes and seasonal vegetables

### **Pan fried duck breast**

With a redcurrant and orange jus, sautéed new potatoes, broccoli and French beans

### **Medallions of pork fillet**

With caramelized apples and a rich Madera sauce on a bed of garlic mash and wilted spinach

### **Seared fillet of sea bass**

On roasted Mediterranean vegetables finished with a basil oil served with sauté potatoes

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Dessert

French apple tart

With a vanilla sauce

Banoffee pie

With a toffee sauce

Milk chocolate and hazelnut cheesecake

With chocolate sauce

Sticky toffee pudding

(served hot)

With custard

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**Tea, coffee & after dinner mints**