

Silver Menu

Select one of the following from each course

Starters

Cream of red lentil soup

Finished with soft herb puree cream

Mushroom and chive soup

Finished with cream and chives

Trio of fish terrine

With a saffron and dill mayonnaise

Cajun chicken salad

With rocket leaf salad and a coriander crème fraiche

Roasted vegetable tian

Served with a spicy tomato salsa

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## Main course

### **Braised rump of beef**

On sweet potato and spring onion mash with a confit of shallots and buttered French beans

### **Lemon and thyme filled chicken supreme**

Wrapped in Parma ham with a rich Madera sauce  
Lyonnaise potatoes and mange tout

### **Slow roast leg of lamb**

With traditional roast potatoes and vegetables

### **Herb crusted fillet of cod**

On roasted fennel and crushed new potatoes

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Dessert

Devon toffee cheesecake

With butter scotch sauce

Lemon meringue pie

With citrus coulis

Rich chocolate ganache tart

With vanilla cream

Pear and thyme butter tart tatin

(served warm)

With vanilla ice cream

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**Tea, coffee & after dinner mints**