

# Chef's Menu

**£28.50 per person, £14.00 children (up to age 12)**

## Starter Course

*A choice of one*

Smoked salmon & prawn parcel

*Filled with cream cheese & chives, served with lemon & dill mayonnaise*

Brioche topped with sautéed mushrooms with a brandy cream sauce

A salad of roasted pepper, grilled goat's cheese & smoked bacon

*Sprinkled with croutons*

Chicken liver pate with red onion & cranberry marmalade

*Served with melba toast*

## Main Course

*A choice of one*

Medallions of tender beef with a red wine & shallot sauce

*Served with fondant potatoes, fine green beans & carrots*

Tender lamb shank set on creamy mash potato

*Served with a mouth watering red wine & rosemary jus*

*Served alongside seasonal vegetables*

Breast of chicken wrapped in smoked bacon, stuffed with camembert

*Served with a white wine & mushroom sauce*

*Accompanied by new potatoes, fine green beans & carrots*

Poached fillet of salmon with a delicate white wine & dill sauce

*Served with parsley buttered new potatoes, fine green beans & carrots*

Ricotta tortellini set on a salad of spinach & sundried tomato

*Drizzled with a rich tomato & basil sauce, & flaked parmesan*

## Sweet Course

*A choice of one*

White chocolate & raspberry cheesecake

*Served with pouring cream*

Lucy's warm chocolate brownie

*Served with vanilla pod ice-cream & a white chocolate crème anglaise*

Passion fruit panna cotta complimented with a refreshing fruit coulis

Profiteroles drizzled in delicious chocolate sauce

## Coffee & Mints

*Optional 4<sup>th</sup> cheese course – additional £4.50 per head*

*A selection of premium cheeses served with celery, apple & grapes*