

## 3 course menu

Select 1 dish for each course

## **STARTERS**

Roasted Pumpkin Soup with Sweet Potato Crisps and Crème Fraîche

Tian of Smoked Salmon Parcel with a Russian Salad

Terrine of Duck Confit with Armagnac Prunes

## MAIN COURSE

Roasted Chicken Breast with a Forest Mushroom and Pancetta Cream Sauce

Roast Loin of Pork with Apricot and Almond Stuffing with a light Mustard Sauce

Roast Saddle of Lamb with a Shallot, Thyme & Garlic Stuffing in a Rich Rosemary Jus

Served with

Crispy Rosti Potato & Roasted Root Vegetables

Fondant Potatoes with a Selection of Winter Vegetables.

Gratin Dauphinois & Panache of Vegetables

## **DESSERT**

Iced Hazelnut Parfait with Crème Anglaise

Warm Apple Tarte Tatin with freshly churned Cinnamon Ice Cream

Chilled Bitter Chocolate Bombe with a Sweet Chocolate Orange and Grand Marnier Centre

Tea/Coffee & Petit Fours