

Fine Dine-In

Spring/Summer Menu

£25/£35 per head for delivery

£35/£45 per head for the complete service

Starters

Individual Salmon and Dill Terrines
Seasonal Soup eg Pea, Pear & Mint; Gazpacho
Thai Crabcakes with Honey Chilli Dressing
Individual Courgette Mousse with Prawn/Saffron Sauce
Caesar Salad
Prawns in Filo Pastry with Lemon and Blue Brie
Swiss Double Souffles
Chicken and Roquefort Mousse
Crab Tart (individual)
Smoked Haddock Mouse

Mains

Served with
Seasonal
Vegetables or
Salad
accompaniment

Stuffed Chicken breasts wrapped in Bacon
Salmon Fillets in a White Wine and Cream Sauce
Lamb Noisettes Shrewsbury
Turkey Escalopes Cordon Bleu
Monk Fish with a Lemon and Anchovy Vinaigrette
Pork and Apple Strudel with Apple Brandy Sauce
Duck Breasts with Lime and Ginger Sauce
Special Chicken Pies
Chicken Breasts with Sherry Vinegar and Tarragon
Pasta Puttanesca
Beef Wellington (£5/head supplement)
Vegetarian Option Available

Desserts

Meringue Roulade with Homemade Elderflower Lemon Curd & Cream
or Raspberries & Cream

Fresh Fruit Bakewell

Creme Brulee

Individual Lemon Tart

Summer Pudding

Limoncello Panna Cotta with Fresh Fruit

Orange Caramel Custard

Baked Raspberry Creams

Clotted Cream and Vanilla Cheesecakes with Gooseberry Compote

Chocolate Marquise with Mascarpone Sorbet

Apricot Almond Galette

Perry Jelly with Summer Fruits and Elderflower Ice Cream

