

Three Course Celebration Menu

You do not need to give your guests a choice but if you do wish to, please give them a maximum of three choices, including the vegetarian option. Please collect in all their choices and provide us with this information by 1 month before the event.

Starters

Homemade Farmhouse Leek & Potato Soup

or

Chicken Liver and Brandy Pate

or

Peppered Fillet of Mackerel with Pickled Beetroot and Horseradish Cream

Vegetarian: Melon with Mango Salsa

Main Courses

Succulent stuffed Roast Chicken with mini Chipolatas wrapped in Bacon

or

Roast Herefordshire Beef with homemade Yorkshire Pudding

or

Salmon Fillet in Filo Pastry with Spinach and Summer Herb Butter and
Crushed Lemon New Potatoes

Vegetarian: Sweet Potato and Mushroom Filo Bake

(All served with seasonal trimmings and rich Gravy)

Puddings

Homemade Sticky Toffee Pudding with Caramel Sauce and fresh Vanilla
Cream

or

Individual Mallow Pavlovas with Seasonal Berries