

## Starters

Creamed Cauliflower & Parsnip Soup (GF) (V)

Duck & Orange Paté with Toasted Rustic Bread & Spicy Tomato Chutney

Smoked Salmon, Cream Cheese & Cucumber Bruschetta with Caper & Onion Salsa

> Seasonal Melon (GF) (V) with Mixed Berry Compote & Fruit Sorbet

Boiled Egg, Asparagus & Parma-Ham Salad (GF)

## Mains

All served with Roast Potatoes, Seasonal Vegetables, Red Wine Gravy

Roast Beef with Yorkshire Pudding

Roast Leg of Lamb (GF)

Grilled Chicken Breast (GF)

Sea Bass Fillet (GF) with Spinach Cream Sauce

Leek & Mushroom Strudel (V) with Herb Cream Sauce

## Desserts

Bread & Butter Pudding with Custard

Strawberry & White Chocolate Cheesecake

Vanilla Creme Brûlée (GF Available)

with Shortbread Biscuit

Profiterole Bar Gateaux

Honeycomb Chantilly