

£60 + VAT



Menu 3

Choose one dish from each section

starters

Chicken Liver Pate with red onion chutney and melba toast, dressed rocket leaves.

Warm French goats' cheese on rustic bread served with caramelised onion chutney and dressed leaves (VEG)

Roasted marinated tomato bruschetta with dressed salad (VG)

main s

Chicken Supreme with dauphinoise potatoes, baby carrots, fine beans and white wine sauce

Seabass, roast potatoes and Mediterranean vegetables

Vegan nut roast, roast potatoes, steamed vegetables and gravy

desserts

Baked New York Cheesecake topped with forest fruit compote

Triple chocolate calypso mousse

Vegan Mango Cheesecake decorated with mango coulis

Optional Extras

½ bottle of wine per person £10.50pp

Children under 12 will be charged at £30.00 per head + VAT

Please note: this is a sample menu and can be made to include specific dietary requirements.

Any changes to this menu, including guest numbers, may affect the final costs.