

SILVER MENU CHOICES

3 COURSE LUNCH / DINNER

(For a 2 course meal choose either a starter or a dessert together with an entrée)

Starter

Trio of Smoked Salmon, Smoked Mackerel and Smoked Trout, served with Cherry Tomatoes and a Lemon Wedge

Chicken Caesar Salad with Chargrilled Chicken, Egg Wedge, Croutons, Shaved Parmesan Flakes and Romaine Lettuce, served with a Caesar Dressing on the side

Nut Free Waldorf Salad with Chargrilled Chicken, Buffalo Mozzarella Salad with Mescaline Green Leaf, Yellow Cherry Tomato Halves and Edamame Beans (V)

Superfood Salad with Puy Lentils, Quinoa, Edamame Beans, Chickpeas, Sweetcorn and Pomegranate Seeds (V)

Entrée

Grilled Salmon with Couscous, Chargrilled Red and Yellow Peppers, served with a Lemon Slice

Braised Beef Steak with Chateau Potato, Grilled Cherry Tomato, Diced Carrot, Turnip and Swede

Chicken Kiev in a Tomato Sauce with Broccoli Floret, Grilled Cherry Tomato and Potato Wedges

Cajun Chicken with Parsley Mashed Potato, Baton Swede and Carrot and Diced Butternut Squash

Beef in Black Bean Sauce with Rice and Fresh Vegetable Medley

Vegetarian Options

Penne Pasta in Mushroom Sauce, with Grilled Cherry Tomato, Chargrilled Red and Yellow Peppers, Broccoli and Parmesan Cheese (V)

Sun Blushed Tomato Risotto with Spinach and Parmesan Cheese (V)

Aubergine and Courgette Curry with Tomato Rice and Aloo Gobi (V)

Dessert

Mango Panna Cotta

Strawberry White Chocolate Dome, served with Raspberry Coulis

Toffee Brownie, served with Chocolate Sauce

Salted Caramel Delice, served with Chocolate Sauce

Red Velvet with Vanilla Sauce and Raspberry Coulis

Cheese Plate with Cheddar, Black Stick Blue and Brie, served with Crackers

Tray Set includes:

Wrapped Bread Roll, Milk Jigger and Butter Portion

