

GOLD MENU CHOICES

THREE-COURSE LUNCH / DINNER

Starter

Rare Sirloin of Beef served with Horseradish Potato Salad and Baby Watercress

Cesar Salad with the addition of Grilled Chicken, Hot Smoked Salmon or Prawns

Vietnamese Spring Rolls with Vegetables, Chicken or Prawns accompanied by a Sweet Chilli Sauce

Arabic Mezze

Tomato and Burrata with Pesto and Baby Basil

Marinated Feta, Orange and Fennel Salad

Entrée

Pan Fried Stone Bass served with Provence Vegetables

Fillet of Beef served with Champ Mash, Roscoff Shallot, Fine Beans and Beef Jus

Citrus Chicken Tagine served with Saffron Orzo Pasta and Fine Green Beans

Braised Beef Cheeks served with Mashed Potatoes, Cocotte Carrots and Braised Leeks

Pan Fried Cornfed Chicken served with Chicken Jus, Fondant Potato, Carrot Puree and Tender Stem Broccoli

Vegetarian Options

Chickpea Burger served with Braised Lentils and Sweet Potato Wedges

Mushroom Risotto with Sauteed Wild Mushrooms, Vegan Cheese and Chives

Dessert

Trio of Desserts to include a Cheesecake, Brownie and Mini Craquelin with Chantilly Cream

Raspberry Slice

Blueberry, Citrus Yoghurt Slice

Yuzu Lemon Tart

Black Forest Slice

Paris Brest

Cheese Plate served with Crackers

(Red Leicester, Mini Babybel, Wensleydale with Cranberries and Port Salut)

Tray Set includes:

Butter Portion, Milk Jigger

