



## SPRING & SUMMER EVENTS

Fresh and flavoursome food for the spring and summer months

### MENU 1

#### GAZPACHO

Spanish chilled tomato soup, sweet peppers, spring onions and basil pesto

#### TARRAGON BASTED CHICKEN BREAST

With roasted cherry tomato sauce  
Garlic roasted new potatoes

Panache of buttered fresh seasonal vegetables

#### CHOCOLATE & FRESH RASPBERRY ROULADE

With a raspberry coulis

#### FRESHLY BREWED TEA & COFFEE

Chocolate mints

£34.95 PER HEAD + VAT

### MENU 2

#### BRULEED CHICKEN LIVER PARFAIT

Roast red onion and cherry tomatoes  
Little doone ginger balsamic  
Warm sour dough

#### SAGE ROAST PORK LOIN

smokey bacon dijon mustard sauce  
Crushed new potatoes, cabbage, leeks and peas

#### RHUBARB & CUSTARD TART

With a strawberry sauce and clotted cream

#### FRESHLY BREWED TEA & COFFEE

Chocolate mints

£34.95 PER HEAD + VAT

### MENU 3

#### CITRIS CURED SALMON

With cornichons, pea shoots, red radish and dill and horseradish mascarpone cream

#### ROASTED RUMP OF WARWICKSHIRE BEEF

Roquefort sauce, fat chips, portabello mushroom and salad of dressed watercress and rocket

#### SUMMER BERRY PAVLOVA

Mango sauce toasted almonds

#### FRESHLY BREWED TEA & COFFEE

Chocolate mints

£37.95 PER HEAD + VAT

### MENU 4

4

#### KING PRAWN & CELERIAC REMOULADE

On little gem hearts

#### THREE PIN RACK OF LAMB

With sun blush tomato, pinenut and sage crust  
boulangerie potato and lamb jus  
Panache of seasonal greens

#### LEMON MERINGUE TART

strawberry compote, clotted cream and greek basil

#### FRESHLY BREWED TEA & COFFEE

Chocolate mints

£40.95 PER HEAD + VAT



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### MENU 5

CREAM OF WATERCRESS SOUP  
With rock salt focaccia

POACHED FILLET OF SOLE & FRESH MUSSELS  
With a lobster sauce

ROAST CANNON OF ENGLISH LAMB WRAPPED IN PANCETTA  
Basil mousse & roasted vine ripened tomatoes  
Summer squash gratin, creamed leeks and a rich lamb glaze  
Panache of seasonal vegetables

SOUR CHERRY & RASPBERRY CHOCOLATE TART  
clotted cream ice cream

FRESHLY BREWED TEA & COFFEE  
Chocolate truffles

£48.95 PER HEAD + VAT

OR £42.95 (without fish course) PER HEAD + VAT

### MENU 6

CONFIT OF WILD SALMON  
With french style peas

ROASTED MONKFISH TAIL WRAPPED IN PARMA HAM  
Spinach and black pepper smooth polenta and pickled walnuts

ROAST WARWICKSHIRE FILLET OF BEEF  
'Hotch-potch' of forest mushrooms, dauphinois potato,  
caramelised carrot puree, onion cress and beef jus with a  
seasonal selection of greens

MERINGUE ROULADE  
Camomile cream, strawberries and blueberry compote

FRESHLY BREWED TEA & COFFEE  
Chocolate truffles

£53.95 PER HEAD + VAT

OR £46.95 (without fish course) PER HEAD + VAT