



## SPRING & SUMMER EVENTS

Fresh and flavoursome food for the spring and summer months

### MENU 1

**POSH PRAWN COCKTAIL**  
King prawns, Marie Rose sauce, lemon wedge & brown bread & butter

**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

£38.95 PER HEAD + VAT

### MENU 2

**CHICKEN LIVER PARFAIT**  
Fig & apple chutney  
Warm sour dough

**SAGE ROAST PORK LOIN**  
A 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

£42.95 PER HEAD + VAT

### MENU 3

**CITRUS 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

£42.95 PER HEAD + VAT

### MENU 4

**SMOKED CHICKEN**  
With a cucumber, mango, avocado & coriander salad

**BLADE OF BEEF SLOWLY BRAISED IN A RICH RED WINE SAUCE**  
Horseradish mash, roasted roots & steamed greens

**LEMON MERINGUE TART**  
Strawberry compote, clotted cream and greek basil

FRESHLY BREWED TEA & COFFEE

£48.95 PER HEAD + VAT



## SPRING & SUMMER EVENTS

### MENU 5

#### CRISPY PARMESAN RISOTTO BALL

Roasted beetroot & balsamic dressed leaves

#### ROAST CANNON OF ENGLISH LAMB WRAPPED IN PANCETTA

Basil mousse & roasted vine ripened tomatoes  
Dauphinoise potato, creamed leeks and a rich lamb glaze  
Panache of seasonal vegetables

#### CHOCOLATE & RASPBERRY TART

Vanilla ice cream

#### FRESHLY BREWED TEA & COFFEE

£52.95 PER HEAD + VAT

### MENU 6

#### CONFIT OF WILD SALMON

Apple & celariac remolade

#### ROAST WARWICKSHIRE FILLET OF BEEF

'Hotch-potch' of forest mushrooms, fondant potato, caramelised  
carrot puree, onion cress and beef jus with a seasonal selection  
of greens

#### MERINGUE ROULADE

Lemon cream, strawberry & blueberry compote

#### FRESHLY BREWED TEA & COFFEE

£62.95 PER HEAD + VAT

**SERVICE STAFF INCLUDED**  
**TABLE LINEN INCLUDED**  
**CROCKERY & CUTLERY INCLUDED**