



Homemade Leek & Potato Soup served with Welsh Rarebit Glaze
Game Terrine with Beetroot & Horseradish Relish

Paupiette of Smoked Salmon & Prawns
on Seasonal Salad Leaves

Warm Goat Cheese Tartlet
accompanied by Apple & Plum Chutney

Main Course

Selection of Meats & Vegetables served from the Carvery

Poached Hake fillet on Buttered Spinach
& drizzled with Lemon Butter Sauce

Mixed Nut Roast with Tomato & Herb Salsa

Desserts

Sticky Toffee Pudding
served with Toffee Sauce & Vanilla Ice Cream

Key Lime Pie with Fruit Coulis

Honey Crème Brulle with Orange Shortbread

Millionaires Chocolate Tart with Chantilly Cream
Tea of Coffee & Chocolate Mints

