

Starters

Roast Butternut Squash & Sweet Potato Soup

Garnished with Pumpkin Seeds & served with Crusty Roll & Butter

Warm Cheese Salad

Breaded Goats Cheese, Toasted Nuts, Figs & Rocket Leaves with a Dijon Mustard dressing

King Prawn Cocktail

Crisp Little Gem Lettuce, Avocado & Lime topped with Tangy Tomato Mayonnaise

Cheesy Ciabatta Garlic Bread

Mains

Roast Herefordshire Beef

Served with Yorkshire Pudding

Roast Breast of Chicken

Served with Bacon wrapped Sage & Onion Stuffing

Honey & Mustard Glazed Baked Ham

Baked Salmon & King Prawn

In a Thermidor Sauce

Mushroom, Spinach and Feta Wellington

All served with Roast Potatoes, Potato Gratin, Buttered Carrots, Braised Red Cabbage, Roast Parsnips and Broccoli

Desserts

Warm Belgian Chocolate Fondant

With Vanilla Creme Anglaise

Key Lime Pie with Coconut Ice Cream

Raspberry Eton Mess

Selection of Cheese & Biscuits, Onion Chutney, Celery & Grapes