

**TABLE D'HOTE MENU
THREE COURSE £26.00**

*Sliced Gressingham Duck Breast
(with a Crunchy Pepper and Mixed Leaf Salad)*

*Avocado and Smoked Salmon Salad
(with a Lemon, Chive and Tomato Dressing)*

*Steamed Fresh Asparagus
(served with Thyme, Lemon & Parmesan Butter)*

*Salad of Avocado, Melon & Strawberries
(served with a warm Raspberry Vinaigrette)*

*Pressed Salmon, Leek and Asparagus
(wrapped in Smoked Salmon with a Cucumber, Dill and Beetroot Caponata)*

*Crown of Sweet Cantaloupe Melon
(with fresh Strawberries, Kirsch & Water Melon)*

*Stuffed Breast of Chicken
(with Feta Cheese and Cashew Nuts with a Rosemary & Bacon Sauce)*

*Sliced Fillet of Beef
(in a Mustard and Cream sauce)*

*Roast Leg of Lamb
(served with a Redcurrant & Blackberry Jus)*

*Caramelised Pork Fillet
(with a Redcurrant Glaze and Apple & Sultana Chutney)*

*Salmon Fillet
(marinated in Dill & Lemon Juice served with a Chablis Sauce)*

Selection of Three Vegetables and two Potato Dishes

Strawberry Cheesecake served with a Mirror of Red Berry Coulis

*Open Glazed Apple Tart
(served with Clotted Cream)*

*Chocolate & Walnut Piedmontaise
(with a Raspberry Coulis)*

*Individual Summer Pudding
(served with a fresh Berry sauce)*

*Blueberry Crumble with Honey Crème Anglaise
(garnished with fresh Blueberries)*

*Traditional English Cheese board with Biscuits, Celery and Grapes
(£3.50 supplement)*

*Rolls and Butter
Coffee & Mints*

ALL MENUS ARE EXCLUSIVE OF VAT + 10% SERVICE