



Dinner & Presentation - Saturday ^{21st} November 2015 7.00pm for 7.30pm

Curried Winter Parsnip Soup
with parsnip crisps

Pressed Ham Hock and Baby Onion Terrine
dressed baby leaves, toasted sourdough & piccalilli

Thai Crab Cake Salad
dressed with sweet chilli & lime dressing

Simply Poached Salmon Supreme with herb buttered potatoes, carrots, baby onions & Hollandaise sauce

Roast Breast of Milford Farm Chicken
with sautéed wild mushrooms, potatoes & rich red wine jus

Roast Leg of Garlic & Rosemary Marinated Lamb
with duck fat roast potatoes, gravy & mint sauce

Baked Tomato & Courgette 'Delice'
topped with glazed goats cheese, dressed baby leaves and straw potatoes

Warm Sticky Toffee Pudding
with butterscotch sauce & vanilla ice cream

Glazed Lemon Tart
and Suzette sauce

White Chocolate Cheesecake
accompanied by Swiss chocolate chip ice cream

Tea & Coffee served with a Chocolate Mint

£23.95 per Adult

**£10.75 for a smaller portion for children, alternatives are available
for children if they would prefer something different**