



## sample dinner menu

Salad of fig, Parma ham and Strathdon blue with a balsamic dressing  
Smoked salmon, trout and horseradish terrine with homemade oatcakes and seasonal salad  
Chicken liver and pistachio pate with homemade chutney and toasted sourdough  
Chicken, aubergine and coconut laksa

Lamb shanks with chickpeas and Moroccan spices with jewelled cous cous  
Smoked haddock and leek tart with seasonal salad and baby new potatoes  
Beef bourgignon with red wine, bacon and chestnut mushrooms and dauphinoise potatoes  
Feta and spinach filo parcels with roast red pepper sauce, green beans and baby potatoes  
Individual corn fed chicken and leek pie with garlic and thyme roast potatoes and seasonal vegetables

Individual sticky toffee pudding with homemade custard  
Pear and almond frangipane tart with vanilla cream  
Double chocolate cheesecake with Kirsch soaked cherries  
Individual Pavlova with seasonal berries and pistachio cream

Coffee and tablet

**£19.95**