



Gala Dinner

Saturday 4th January 2025

£30 per diner

Starters

Roasted tomato and pepper soup, crusty bread roll (v)

Ardennes pate, red onion marmalade, ciabatta croutes, mixed leaves

Prawn cocktail, crisp leaves, Marie Rose dressing

Creamy garlic mushroom, toasted ciabatta, balsamic glaze (v)

Mains

Pan seared chicken supreme, creamy mushroom sauce

Pork loin steak, red wine and tarragon gravy

Seared salmon fillet, caper and lemon butter

Spinach, mushroom and brie wellington, red wine gravy

All main courses are served with, baby potato cake, seared tender-stem broccoli, fine beans and honey roasted carrots.

Desserts

Lemon tart, fresh raspberries

Baked New York cheesecake, Chantilly cream

Warm chocolate brownie, vanilla ice cream, chocolate sauce

Selection of dairy ice creams

Tea or Coffee