



Celebration Hot meal

Starter: (Choice of 2)

- Pâté served with brown bread & green salad
- Strawberries and smoked salmon served on bed of rocket salad
- Homemade Soup
- Prawn cocktail
- Melon with yogurt, honey and orange dressing

Main: (Choose 1)

- Coq au Vin
- Beef in Guinness
- Paprika chicken
- Pork with apricots in a cream sauce

Vegetarian option: (Choose 1)

- A Vegetable casserole
- Vegetable Lasagne
- Nut Roast

Side Dishes: Dauphinoise potatoes, Peas and sweet corn,
Leek and carrot in butter, Red cabbage with apple.

Home-made Sweets: (Choice of 2)

- Profiteroles with hot chocolate sauce, Apple and raspberry tart,
- White chocolate and raspberry cheesecake,
- Pear and Almond Bakewell, Traditional Trifle,
- Fresh fruit salad: Fresh lemon tart.

Accompanied by pouring cream

Tea and coffee station provided

From 20:50 per person