



## Menu

### *Amuse Bouche*

Selection of Canapes

---

### *Starters*

#### Minestrone Soup

Crispy Pancetta Garnish

#### Potato & Crab Bon Bon

Herb Garden Salad & Pesto Oil Garnish

---

### *Fish Course*

#### Fish Pie

Textures of Salmon, Smoked Haddock & Seabass with a Creamy Cheddar Sauce

---

### *Mains Course*

#### Tenderloin of Pork

Bubble & Squeak Whipped Potato, Tenderstem Broccoli, Apple Puree & a Cider Cream Sauce

#### Roasted Chicken

Tarragon Whipped Potatoes, Baby Carrot & Leeks, Sautéed Mushrooms & a White Wine Jus

---

### *Dessert*

#### Toffee Apple Crumble

Apples with Caramel Fudge pieces topped with shortbread crumb & served with a crème Anglaise Sauce

#### Caramelised Butter Tart

Whipped Chantilly Cream