

## Gold Menu

### STARTER

Your choice of Homemade Soup  
Buffalo Mozzarella & Tomato Salad (v)  
with balsamic vinegar glaze  
Salmon Fishcakes served on a bed of Salad  
Traditional Prawn Cocktail

### MAIN COURSE

Oven Roasted Breast of Chicken stuffed with Stilton  
served with a red pepper sauce  
Slow Roasted Leg of Lamb  
with mint sauce & rich homemade gravy  
Honey Roasted Ham  
served with homemade parsley sauce  
All the above main courses are served with roast potatoes  
& a panache of vegetables  
Fillet of Trout  
served with a butter & caper sauce, new potatoes & a panache of vegetables

### DESSERT

Rhubarb Crumble served with Homemade Custard  
Chocolate Mousse served with Shortbread  
Strawberry Eton Mess  
Baked Vanilla Cheesecake

### COFFEE & MINTS

£23.95 per person

We invite you to make your selection from the above menu.  
You can choose 1 Starter, 1 Main (with vegetarian option) and 1 Dessert.  
If you wish to offer a choice of menu to your guests, we will need the pre-orders  
2 weeks before the function.