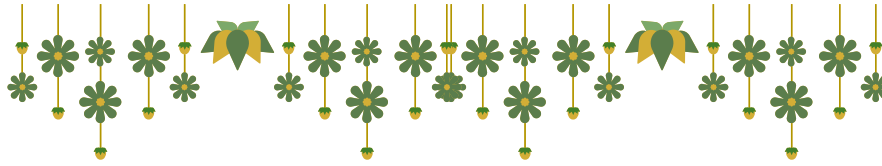


# Sit Down Meal



## **3 Course Sit-Down Meal @ £28.00 per person**

Please select 4 starter, 4 main and 4 dessert options for your guests to choose from -  
*pre-order required in full 2 weeks prior to the event;*

### **Starter**

- Leek & potato soup, Herb Crostini (V) (GF)\*
- Pate, Pear Chutney, Herb Crostini (GF)\*
- Salmon Fishcakes, Lemon & Dill dressing
- Classic Prawn cocktail (GF)
- Roasted Bell Pepper & Tomato Soup, Crème Fraiche (V) (GF)
- Medley of Fresh Melon, Red Berry Compote (V) (GF)
- Warm Salad of Wild Mushrooms, Toasted Brioche (V) (GF)\*\*

### **Main Course**

- Pan Fried Chicken Breast, Creamy Mushroom Sauce (GF)
- Roast Turkey, Sage & Chestnut Stuffing (GF)\*\*\*
- Roast Topside of Beef, Yorkshire pudding (GF)#\*\*\*\*
- Fillet of Sea Bass, Lemon Butter Sauce, Crushed Potato (GF)#
- Braised Brisket of Beef, Red Wine Jus (GF)#
- Penne Pasta & Ratatouille (V)
- Smoked Cheese & Vegetable Parcels (V)

### **Dessert**

- Double Chocolate Fudge Cake, Raspberry Coulis (V)
- Fresh Fruit Salad, Mango Sorbet (V) (GF)
- Vanilla Crème Brulee, Shortbread Biscuit (V)
- White Chocolate and Raspberry Cheesecake (V)
- Tarte Au Citron (V)

GF\* Without Crostini  
GF\*\* Without Toasted Brioche  
GF\*\*\* Without Stuffing  
GF\*\*\*\* Without Yorkshire pudding  
# £5.00 Per Person Supplement Charge