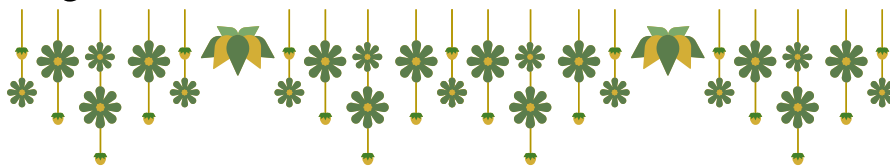


# Sit Down Meal



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

Please select one starter, one main course and one dessert for your guests to enjoy;

## **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, White Wine & Mushroom Sauce (GF)

Roast Turkey, Sage & Chestnut Stuffing (GF)\*\*\*

Sirloin 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)

Onion, Pear and Fig Tartlet, Ricotta Cheese (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)

## **Tea & Coffee**

GF\* Without Crostini

GF\*\* Without Toasted Brioche

GF\*\*\* Without Stuffing

GF\*\*\*\* Without Yorkshire pudding

# £5.00 Per Person Supplement Charge