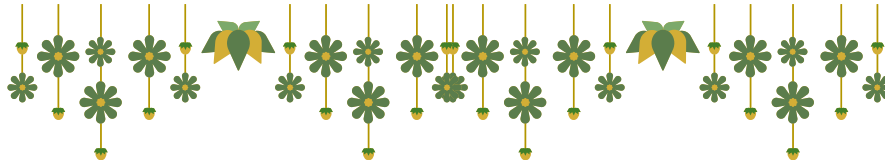


Sit Down Meal



3 Course Sit-Down Meal @ £30.00 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)#

Penne Pasta & Ratatouille (V)

Smoked Cheese & Vegetable Parcels (V)

Dessert

Apple Crumble, Custard (V)

Vanilla Crème Brulee, Shortbread Biscuit (V)

Sticky Toffee Pudding (V)

Tarte Au Citron (V)

Tropical Fruit Salad, Mango Sorbet (V) (GF)

GF* Without Crostini

GF** Without Toasted Brioche

GF*** Without Stuffing

GF**** Without Yorkshire pudding

£5.00 Per Person Supplement Charge