

## *Your Starter Selection*

**Cream of Vegetable Soup,**  
Herb Snippets (MK,CY,MD,SP)  
**Ardsallagh Goats Cheese Tartlet,**  
Plum Tomato, Red Onion Marmalade, Balsamic Reduction. (WH,EG,MK,SP)  
**Chicken & Mushroom Vol au Vent,**  
Crisp Puff Pastry Base, Chablis & Chive Sauce. (WH,EG,MK,CY,MD,SP)  
**Wild Atlantic Salmon & Cod Fishcake,**  
Organic Leaves, Tarragon & White Wine Fish Sauce. (WH,EG,MK,CY,MD,SP,FH)

## *Your Main Course Selection*

**Herb Infused Roast Striploin of Hereford Beef,**  
Red Wine Jus. (CY,MD,SP)  
**Baked Fillet of Hake**  
Fish Volute. (MK,CY,MD,SP,FH)  
**Grilled Supreme of Chicken,**  
Wild Mushroom & Whiskey Sauce. (MK,CY,MD,SP)  
**Spinach & Ricotta Tortellini,**  
Mediterranean Vegetables, Parmesan Cream Sauce. (WH,EG,MK,CY,MD,SP)  
All Mains Served with Seasonal Vegetables, Creamed & Chateaux Potato. MK,SP)

## *Something Sweet*

**Warm Rhubarb Crumble,**  
Custard & Whipped Cream. (WH,EG,MK,SP)  
**Baileys Cheesecake**  
Chocolate Drizzle, Whipped Cream. (WH,EG,MK,SP)  
**Strawberry Meringue Roulade,**  
Fresh Fruit Coulis, Strawberry Ice Cream. (EG,MK,SP)  
**Traditional Sherry Trifle**  
,Fresh Cream, Toffee Sauce. (WH,EG,MK,SP)

## **Latin American Blend of Tea or Coffee**

PN- Peanuts EG-Eggs MS-Molluscs TN-Tree Nuts MK-Milk CY-Celery  
SE-Sesame, SY - Soyabeans, MD-Mustard, WH-Wheat & Gluten  
FH-Fish, SP-Sulphates, LP-Lupin, CS-Crustaceans