



MENU C
£50 PER HEAD



STARTERS

Scallops wrapped in Serrano Ham
Sweet Shallot Puree, Rose Grapes

Crab and Ginger Salad
Coriander, Lemon and Fennel

Baked Brie in Filo (v)
Redcurrant Sauce

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MAINS

*Thyme Roasted Butternut Squash and Leek*  
*Pithivier (v)*  
*Baby Vegetables*

*Fillet Beef Wellington*  
*Horseradish Dauphinoise Potatoes and Red Wine Jus*

*Slow Roasted Pork Belly*  
*Honey Spiced Gravy, Pear and Pak Choi*

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DESSERT

White and Dark Chocolate Brownie

Strawberries and Raspberries in Muscat Syrup
Champagne Sabayon

Cheese and Biscuits

