

THE DINING ROOM

SUMMER BALL MENU

BROCCOLI & STILTON SOUP FINISHED WITH CRÈME FRAICHE

MELON & ELDERFLOWER TERRINE WITH A PORT REDUCTION

CLASSIC PRAWN COCKTAIL

CHICKEN, APRICOT & CHERVIL GALETTE SERVED WITH TOMATO CHUTNEY AND CROSTINI

CONFIT OF DUCK SERVED WITH A HONEY AND SOY SAUCE

FILLET OF SALMON WITH A WATERCRESS SAUCE

BREAST OF CHICKEN FILLED WITH TOMATO AND TARRAGON MOUSSE WITH A RED WINE JUS

MEDITERRANEAN VEGETABLE TART GLAZED WITH FRESH PARMESAN
WITH A TOMATO AND BASIL SAUCE

FRESH VEGETABLES AND POTATOES SERVED WITH ALL MAIN COURSES

WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM AND RASPBERRY COULIS

SELECTION OF CHEESES SERVED WITH GRAPES, CHUTNEY AND OATCAKES

GLAZED LEMON TART WITH MASCARPONE

SELECTION OF ICE CREAM AND SORBET

COFFEE / TEA £1.50

2 COURSES £10.95

3 COURSES £12.95