

2016 Charity Menu

*Hot cured Smoked Salmon, soft boiled egg, Caper berries'
and herb mayo dressing*

French onion tart with fig and balsamic chutney (v)

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*Slow braised beef blade steak. Whole grain mustard mash
with baby onions and mushroom garnish.*

*Herb polenta croute with roasted Mediterranean vegetables
and a black olive and passata dressing (v)*

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*Double chocolate mousse encased in a chocolate lattice with
salted caramel.*

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Tea & Coffee

£28.00 + vat