

*Seated dinner menu*

**Menu 1 - £26.00 + VAT per head**

**\* For events with 30 guests or less, you will be required to pay a surcharge of £75 +VAT**

**Starter**

*Baked Ricotta with Roast Butternut Squash, Lambs Lettuce & Fig Relish, Garnished with Toasted Pine Nuts & a Splash of Basil & Lemon, Served with Melba Toast*

**Main**

*Roast Free Range Chicken in Lemon, Thyme & Bay with a Creamy White Wine & Whole Grain Mustard Sauce, Served with Root Vegetables, Lemon Roast Potatoes, Watercress & Wild Rocket Salad*

*Sundried Tomato Risotto Cakes with Deep Fried Rocket & Parmesan Shavings, with Basil Pesto & Watercress (v)*

**Dessert**

*Lemon Tart with Raspberries & Thick Cream  
Teas and Coffees*



T O P S A I L