

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