Gold Three Course Menu

Choose 1:
Starters:
Chicken Liver Pate
served on crusty farmhouse bloomer with butter & sweet onion chutney (GF bread available)

Cream of Tomato Soup (V)
served with crusty farmhouse bloomer with butter (GF bread available)

Yacht Club Cocktail
Fresh water prawns in a homemade Marie-Rose sauce, topped with paprika and served on a giant iceberg lettuce leaf with a slice of lemon & sliced brown bread

Giant Wild Mushroom Arancini (V)
served on a bed of wild lettuce & a side of chilli & paprika sauce

Fresh Smoked Salmon & Smashed Avocado Bruschetta (GF available)

Buffalo Mozzarella & Beef Tomato Salad (V)
drizzled in a pesto salsa verde

Traditional Leek & Potato Soup (V) (VG) (GF)
served with crusty farmhouse bloomer with butter (GF bread available, not VG if bread / butter)

Melon Surprise (V) (VG) (GF)
sliced of melon served with fresh berries & mint sorbet

Ham Hock Croquettes
served on a bed of wild rocket & spiced apple sauce

Choose 1:
Mains
Chicken Supreme
Roasted breast of free range chicken wrapped in streaky bacon & topped with cheddar cheese served on a bed of creamy mash potato and served with sweet green beans & creamed spinach

Pan-fried Salmon Fillet (GF)
served with Jersey new potatoes & seasonal greens

Wild Mushroom Risotto (V)
served with parmesan shavings & a side rocket salad

Roasted Topside of Beef
served with candied shallots, mushrooms, horseradish mash & homemade beef gravy

Roast Pork Loin
served with spiced apple sauce, crispy crackling, crispy roast potatoes & roasted vegetables

Spinach, Mushroom & Butternut Squash Wellington (V)
served with creamed spinach and shallot sauce

Roasted Leg of Lamb
served with mint jelly, new potatoes, garden peas & roasted vegetables

Game Casserole
served with rosemary coasted dumplings & roasted root vegetables

Classic British Roast Chicken
served with crispy roast potatoes, roasted root vegetables, Yorkshire pudding, stuffing & homemade gravy

Choose 1:
Desserts
OMG Chocolate Brownie (GF, V)
served with Raspberry ice-cream & Mint

Lemon Tart
served with Vanilla ice-cream & shortbread

Blackcurrant & Vanilla Panna Cotta (GF)

Pear & Peach Crumble
served with custard

Trio of Desserts
Chocolate brownie, raspberry sorbet & lemon mousse

Sharing Cheese Boards (2 per table)
British Cheddar, French Brie, English Stilton & Apricot Wensleydale
served with grapes, crackers & sweet chutney