

# Society Dinner Menu

Please choose one dish for your party. A two course dinner may be taken as either a starter or dessert with the main course

## STARTERS

### **Chef's Homemade Soup**

*Your choice of freshly prepared soup*

### **Country Style Pork & Apple Terrine**

*A homemade terrine served with a fruit chutney and wholemeal toast*

### **Smoked Chicken Salad**

*Lightly smoked chicken on a bed of seasonal leaves with a honey and thyme dressing*

### **Mushroom Ciabatta**

*Sautéed mushrooms with a herb cream on a garlic ciabatta*

### **Prawn Cocktail**

*Succulent peeled prawns bound in a marie rose sauce served on a bed of iceberg lettuce*

### **Greek Salad**

*Fresh tomato, red onion, olives and feta cheese on a Rocket salad*

## MAIN COURSES

Served with the chef's choice of potatoes and selection of seasonal vegetables

### **Traditional Roasts**

*Choose from Roast Beef with Yorkshire Pudding, Loin of Pork with Crackling and Apple Sauce, or Roast Chicken with Stuffing and bacon wrapped sausage*

### **Mushroom and Herb Chicken**

*Mushroom stuffed Ballentine of Chicken served in a creamy herb sauce*

### **Salmon en Croute**

*A delice of salmon, wrapped in filo pastry served with a tomato and tarragon hollandaise sauce*

### **Roasted Cod Loin**

*Served on a Casserole of Shallots and Butter Beans with Aioli*

### **Sweet Red Pepper and Basil Chicken**

*Oven roasted chicken breast, with a sweet pepper and basil sauce*

### **Roast Rump of Lamb**

*A roast rump of lamb on a potato rosti with red wine sauce and mint hollandaise*

### **Beef and Mushroom/Kidney Pie**

*Guinness marinated beef stew set on a puff/suet pastry case*

### **6oz Ribeye Steak**

*With sautéed mushrooms, grilled tomato, onion rings and chips*

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## DESSERTS

### **Baked Vanilla Cheesecake**

*Rich baked cheesecake on a biscuit base topped with fruit compote*

### **Bread and Butter Pudding**

*A traditional bread and butter pudding served with custard*

### **Chocolate Fudge Brownie**

*Served with vanilla ice cream and fruits of the forest coulis*

### **Sticky Toffee Pudding**

*Treacle infused sponge pudding served with cream or custard*

### **Eton Mess**

*Light meringue chunks with strawberries and whipped cream*

### **Apple and Fruits of the Forest Crumble**

*with homemade custard.*

### **Lemon Meringue Pie**

*Butter pastry case filled with a lemon curd topped with light meringue*

### **Peach Melba**

*Poached peaches served with vanilla ice cream and raspberry sauce*

### **Fresh Fruit Salad** *with double cream*

### **Followed by**

**Freshly Brewed Coffee or Tea with Mint Chocolates**

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