



## Covered Event Menu

### MAINS

Choice of:

Lamb Cutlets, Saffron & Truffle Mash, Salsa Verde

Roast Loin of Venison, Potato's Dauphinoise, Redcurrant & Port Wine Jus

Rare Aberdeen Angus, Roasted Beets, Portobello Mushrooms & Fresh Horseradish Cream

Salmon in Pastry, with Stem Ginger & Currants, Fine Green Beans with Pangriatatta and Gremolata

Confit of Duck with Celeriac & apple Mash, Damson and Red Wine Jus

Loin of Pork stuffed with Prunes & Armagnac, Potato & Spinach Lyonnaise

Tranche of Turbot, Swiss Chard & Roasted Onion Squash (Mkt Price Supp)

### DESERTS

Choice of:

Lemon Tarte

Summer / Autumn Pudding

Sacher Torte

(an intense, wheat free chocolate cake)

Tunisian Citrus & Almond Cake

Campari, Orange, Raspberry & Violet Jelly

The above served with Crème Fraîche

**Please call either**

**Limpet Baron on 07983 251458**

**or David Hughes on 07778 215 381**

**to discuss your requirements.**