



Annual Dinner Menu

To Start

Tian of Smoked Salmon, Salmon and Crab – a tower of salmon and crab bound with cream cheese and served with a wedge of lemon and crispy salad

Or

Fans of Honeydew Melon served with a Wild Fruit and Mango Coulis dressed with a compote of forest fruits

Main

Braised Rump of Lamb, set on crispy potato and red onion hash and a port and rosemary jus

Vegetarian

Haloumi Lasagne

Dessert

Traditional sugar crusted Crème Brulee served with Hedgerow fruits & Vanilla Pod Ice Cream

Cheese & Biscuits

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Coffee & Chocolates

