

the
MENU

CP

CANAPÉS

A SELECTION OF ASSORTED SAVOURY APPETISERS

MAIN COURSE

BEEF BOURGUIGNON SERVED WITH DAUPHINOISE POTATOES

SLOW ROAST PORK BELLY WITH APPLE PUREE, SERVED WITH
DAUPHINOISE POTATOES

HERB CRUSTED SALMON WITH CRUSHED NEW POTATOES

LEEK, BRIE AND RED ONION TART (V)

ALL SERVED WITH SEASONAL VEGETABLES, FAMILY STYLE

DESSERT

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

DECONSTRUCTED LEMON CHEESECAKE