

# SAMPLE MENU

**This is just a sample of a 3 course menu, it will change seasonally or to customer requirements.  
This may result in a price increase.**

## Starters

Roast plum tomato and basil soup with parmesan and mozzarella panini  
Smoked salmon and prawns with a lemon and dill crème fraiche over a endive salad  
Homemade Ham hock terrine with cider apple chutney and toasted granary bread  
Goats cheese on a beetroot and pine nut salad

## Main courses

Free range chicken breast with sauté potatoes, baked spinach and ricotta field mushrooms and a white wine cream sauce  
Fillet of Scottish farmed salmon with fresh asparagus, dill creamed potatoes and béarnaise sauce  
Galette of Derbyshire pork tenderloin with apricot stuffing, mashed potato and seed mustard sauce  
Roasted pimento pepper with a basil and shallot risotto, parmesan tuille and a vine tomato coulis  
Lemongrass skewered tiger prawns with a straw vegetable and noodle dashi broth

## Desserts

Sticky toffee and date pudding with butterscotch sauce and toffee ice cream  
White chocolate and strawberry cheesecake with vanilla ice cream  
Madagascan vanilla brulee with chocolate panetone and 'Our Cow Molly' ice cream  
Tart au citron with raspberry ripple ice cream