

## Example Choices Menu for Events

### Starters

Roasted Red Pepper and Tomato Soup, with chilli oil

Grilled Goats Cheese with roasted red pepper, tomato salsa with toasted brioche

Chicken and Pork Pate served with red onion confit and Melba toast

### Mains (All served with Vegetables)

Chicken Breast served with Fondant Potato and Tarragon Cream Sauce

Slow Braised Lamb Shank with Dauphinoise Potato and Rich Traditional Gravy

Roast Salmon Fillet with buttered new potatoes and hollandaise sauce

Vegan Lentil Pie

### Desserts

Sticky Toffee pudding served with Chantilly cream and butterscotch sauce

Chocolate Brownie served with chocolate sauce & Ice Cream

Traditional Eton Mess

3 Courses on this menu would be £35.00

Ideally you would just select one starter, main and dessert  
(we can still cater for all dietary requirements)

If you wanted to offer your guests a choice – you would need to arrange a pre order for us 7 days prior to the event £2.00 per person cover charge for this option