

## Function Menu D

£33.00 per adult

## Starters

Cream of Asparagus Soup with chive crème fraiche

Fresh Crab & Avocado with spiced gazpacho sauce

Smoked Chicken with caramelised onion salad & red wine dressing

Salt Baked Beets, Watercress & Pearl of Goat's Cheese with almond dressing

## **Mains**

**Baked Rack of Lamb**with herb crust, wilted spinach, pomme dauphinoise & au jus

**Wild Salmon Supreme**with cream cabbage, sauce vierge & saffron potato

Free Range Duck Breast with seasonal mushrooms & blackberry & red wine jus.

Grilled Vegetable Moussaka with feta & thyme

All main courses are served with selection of potatoes and market vegetables

## Desserts

Chocolate Marble Mousse with praline cream

Warm Cherry Bakewell Sponge Pudding with custard

**Lemon & Raspberry Posset** with edible flower & air-dried raspberry

British Continental Cheese & Biscuits with chutney (£2.50 supplement)

Please let us know about any allergies or dietary requirements