

Shotgun Menu 2016

Starters:- Choose one to be served for all your guests

- Dill Gravavlax with pickled Cucumber Salad & a Sweet Dill Sauce
- Pressed Ham Hock Terrine with Piccalilli
- Goats Cheese Brulée with Candied Walnut and Russet Apple Salad
- Pea Panna Cotta, Asparagus wrapped in Parma Ham, Frisee and Chive Salad
- Severn and Wye Smoked Salmon, baby leaf Salad, Horseradish Cream
- Finnan Haddock and Potato Tart, Endive Salad & Soft Poached Hen's Egg

Main Courses:- Choose one to be served for all your guests

- Rare Roast Sirloin of English Beef, Herb & Horseradish Potato Croquette, Mushroom Ragout
- Seared Supreme of Salmon, Leek & Potato Terrine, Fricassee of Peas
- Roast Breast of Gressingham Duck, Duck faggot, Onion Puree, Wilted Greens
- Prosciutto wrapped Fillet of Pork, Celeriac Dauphionoise, Buttered Green Beans & a Granny Smith Jus
- Roast Rump of Lamb, Shepherd's Pie Tartelette, Rosemary Roasted Carrots
- Seared Fillet of Seabass, Potato Parfait, Herb & Butter tossed Baby Vegetables

Selection of Seasonal Vegetables & Potatoes

Desserts:- Choose one to be served for all your guests

- White Chocolate Parfait, Lemon infused Strawberry Salad
- Sticky Toffee Pudding, Caramel Sauce & Vanilla whipped Crème Fraiche
- Sicilian Lemon Tart with Lemon Meringue Fingers, minted Raspberries
- Passion Fruit Crème Brulée served with Shortbread Fingers
- Amaretti Cheesecake with Honey Baked Peaches
- Yoghurt and Honey Panna Cotta, Blueberry Granola

Coffee & Chocolates