



Plated dinner service menu

Main course

Braised blade of beef – horseradish mash –
red wine jus – vegetables

Slow cooked shank of lamb – minted mash –
red currant jus – vegetables

Breast of chicken – forestiere – Chasseur
served with seasonal vegetables and potatoes

Salmon nicoise – green beans – tomato – olives –
potatoes – onions – citrus oil

Pressed pork belly – sage mash – stuffing – apple sauce –
roast gravy – vegetables

Sea bass fillet – ratatouille –
herb dressing

Mushroom stroganoff – rice – gherkins –
brandy & paprika cream sauce (v)

Tomato, courgette, basil & goats cheese galette (v)

Pasta dish/Curry dish (v)

Other options available and dishes can be adapted to requirements.