

Celebration Menu 2016

£25.95 Per Head for 2 Courses

£29.95 Per Head for 3 Courses

Starters

- ~ Minestrone Soup with Oregano Croutons ~
- ~ Shallow Fried Crab & Coriander Cakes with Apple & Beetroot Salsa & Fresh Pea Shoots ~
- ~ Confit of Duck Leg with Chargrilled Sweet Potato ~
- ~ Cured Parma Ham, Roasted Figs with Pea Shoots & Mustard Dressing ~

Main Course

- ~ Pot Roast Chicken Breast with Confit Garlic Potato Dauphinoise & Tarragon Veloute ~
- ~ Slow Roasted Belly Pork with a Sweet Potato & Apple Compote ~
- ~ Oven Roasted Rump of Lamb with Parmentierre Potatoes, Broad Beans, Minted Peas & ~
- Roasting Juices
- ~ Grilled Fillet of Seabass with Lentils & Braised Fennel ~
- ~ Lemon Roasted Courgettes, Baby Gem with Pappardelle Pasta in a Thyme Cream Sauce ~

Desserts

- ~ Dark Chocolate & Baileys Posisett with a Sweet Coffee Syrup ~
- ~ Meringue Nest Topped with a Mixed Berry Compote & Chantilly Cream ~
- ~ Sweet Raspberry Crème Brulee with Homemade Shortbread~
- ~ Selection of Lincolnshire Cheeses with Chutney, Grapes and Biscuits ~

Minimum number of 15 people. Select three options for each course.