



1986 GALA DINNER MENU SATURDAY 21ST NOVEMBER



5 COURSES £40
BUBBLES ON ARRIVAL

CREAM OF WILD MUSHROOM SOUP

SILKEN WOODLAND MUSHROOM VELOUTÉ,
TRUFFLE CREAM, GOLDEN HERB CROUTONS V RGF

MINI CHICKEN KIEV

CHICKEN AND HERB FARCE WITH A MOLTEN GARLIC AND PARSLEY BUTTER CENTRE,
CRUSHED GARDEN PEAS, PICKLED SHALLOTS AND HOLLANDAISE SAUCE

OR

PRAWN AND AVOCADO COCKTAIL

SUCCULENT ATLANTIC PRAWNS DELICATELY BOUND IN CLASSIC MARIE ROSE SAUCE,
PRESENTED WITH AVOCADO, CRISP ICEBERG LETTUCE, CUCUMBER, TOMATO,
LEMON AND BUTTERED BROWN BREAD RGF

CHAMPAGNE SORBET

DELICATE CHAMPAGNE SORBET SERVED AS A REFRESHING PALATE CLEANSER V GF

TOURNEDOS ROSSINI

MEDALLION OF BEEF FILLET, FRIED BRIOCHE CROUTON,
DUCK LIVER PARFAIT, BUTTERED SPINACH AND A RICH MADEIRA JUS RGF

OR

SALMON EN CROUTE

SUPREME OF SCOTTISH SALMON ENCASED IN CRISP PUFF PASTRY,
WITH A DELICATE SMOKED SALMON MOUSSE, TENDER ASPARAGUS SPEARS
AND A CLASSIC WHITE WINE AND DILL CREAM SAUCE

POACHED PEAR BELLE HÉLÈNE

POACHED PEAR IN RED WINE, VANILLA ICE CREAM,
WARM CHOCOLATE SAUCE AND TOASTED FLAKED ALMONDS V GF

OR

A SELECTION OF ENGLISH AND CONTINENTAL CHEESES

SAVOURY BISCUITS, CELERY, GRAPES, APPLE AND CHUTNEY V RGF

V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE
RVG REQUEST VEGAN ALTERNATIVE RV REQUEST VEGETARIAN

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN. WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY