

TRADITIONAL THREE COURSE MENU

Starters

Choose one vegetarian starter or one vegetarian plus one meat or fish starter to offer your guests

Chicken Liver & Brandy Pate served with Melba Toast

Beetroot Cured Salmon with Lemon Crème Fraiche and Thyme Crackers

Caramelised Onion, Tomato & Mozzarella Bruschetta with a Balsamic Glaze &

Fresh Oregano (V)

Country Vegetable Soup served with Poppy Seed Bread Roll (Vg)

Main Courses

Choose one meat, one fish main and one vegetarian main to offer your guests

Local Herefordshire Sausages with Buttery Mashed Potato, Seasonal Vegetables & Onion Gravy

Herby Beef Bourguignon served with Buttery Mashed Potato & Seasonal Vegetables

Local Herefordshire Chicken served with Lemon & Thyme Stuffing, Roast Potatoes, Seasonal Vegetables & Rich Gravy

Herefordshire Beef served with Yorkshire Pudding, Creamy Horseradish, Roast Potatoes, Seasonal Vegetables & Rich Gravy

Salmon Fillet with a Hollandaise Sauce, Crushed Minted New Potatoes & Seasonal Vegetables

Vegetable Wellington served with Roast Potatoes, Seasonal Vegetables & Rich Gravy (V)

Creamy Pea & Herb Risotto with Parmesan Shavings (V) (GF)

Vegetarian Lentil Cottage Pie served with Seasonal Vegetables (Vg) (GF)

Desserts

Choose two desserts plus fruit salad to offer your guests

Traditional Eton Mess (GF)

Glazed Lemon Tart served with Raspberry Coulis

Homemade Sticky Toffee Pudding with Caramel Sauce & Fresh Cream

Chocolate Brownie with Vanilla Ice Cream (Vg) (GF)

Seasonal Fruit Salad (Vg) (GF)

£37.50 per person for 2-Course

£42.50 per person for 3-Course