



From the Starter Bugget

Melon Platter with Parma Ham, Pea and Pam Hock Terrine, Cured Continental Meat Boards, Scottish Smoked Salmon and Marie Rose Prawns

All Served with Pickles, Charred Lemons and a Selection of Breads and Butter

Main Course from the Carvery Table

Roast Beef with Yorkshire Puddings, Roast Gravy and Horseradish Cream

Honey and Mustard Glazed York Ham

Salmon Wellington with Leaf Spinach, Wild Basmati Rice and a rich Butter Sauce

Warm Ratatouille Tartlets

Nutty Roast Potatoes with Rosemary and Sea Salt

Baked Cauliflower Cheese

Tender Stem Broccoli

Baby Finger Carrots

From the Dessert Table

Continental Cheeseboard with Celery, Grapes and Biscuits

Dark Chocolate Pots with Vanilla Cream and Strawberries

Mixed Berry Cheesecake with Raspberry Sauce

Panna Cotta with Poached Rhubarb and Honeycomb

