

Autumn Dinner Menu

Please choose one item from each course

Starters

- ◇ Deep fried Whitebait, Tartar Sauce and Lemon
- ◇ Grilled Goats Cheese on a Mixed Salad with sun-dried Tomato Dressing
- ◇ Melon with Parma Ham and Balsamic infused Berries
- ◇ Carrot, Coriander and Orange Soup
- ◇ Leek and Potato Soup
- ◇ Salmon and Asparagus Terrine
- ◇ Cream of Mushrooms served in a Filo Pastry Basket
- ◇ Hot Chicken and Bacon Salad
- ◇ Ardennes Pâté served with Crisp Leaf Salad and Red Onion Chutney

Main

- ◇ Supreme of Chicken stuffed with Red Pepper and Rocket wrapped in Bacon and served with a Creamy White Wine Sauce
- ◇ Roasted Duck Supreme served with a Honey Roasted Apple or Cherry Brandy Sauce both served with a rich Gravy
- ◇ Medallions of Beef in a Red Wine Sauce with Button Mushrooms
- ◇ Rosemary Roasted Leg of Lamb
- ◇ Loin of Pork with Sage and Onion Stuffing

Vegetarian

- ◇ Spinach and Ricotta Cannelloni
- ◇ Flat Mushrooms filled with Risotto and Salsa Sauce

Desserts

- ◇ Tarte aux Pommes with Chantilly Cream and Raspberries
- ◇ Chocolate Amaretto Roulade served with Raspberries
- ◇ Cambridgeshire Burnt Cream (the original version of Crème Brûlée) served with Summer Berries
- ◇ Exotic Fruit Salad served with Mango Sorbet
- ◇ Apple and Blackberry Pie served with Sauce Anglaise
- ◇ Banoffee Pie
- ◇ Raspberry / Strawberry Pavlova

Mary's