



Summer Ball 2024

£55pp

Prosecco & Canapés on Arrival

*Herbed houmous & olives on bruschetta
Goat's cheese & basil mousse with pine nuts en croute
Home cured salmon on blini with sweet dill mayonnaise
Roast rare beef with rocket & oven dried tomato bruschetta*

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Pan Fried Mushrooms **v**

with garlic, cream & tarragon on toasted ciabatta

Bang Bang Chicken

warm spicy peanut sauce, Thai chili, cucumber & coriander salad

Smoked Salmon **GF**

with red onion, potato salad & capers

Breaded Camembert **v**

roquette & cranberry

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Stuffed Chicken Roulade

feta, spinach & pesto

Rosemary Roasted Lamb Chops

minted red wine jus (£5 supplement pp)

Pan Fried Salmon

salsa verde

Goat's Cheese Tart **v**

sun-dried tomatoes, pesto drizzle

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Banoffee Pie

pouring cream

Apple Tart Tatin

vanilla ice-cream & caramel sauce

Blackcurrant & Prosecco Cheesecake **GF**

summer fruit coulis

Cheese Plate

biscuits, celery, grapes & red onion chutney

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V – Vegetarian GF - Gluten Free

Our products may contain allergens including peanuts. If you have any concerns, please speak to a member of staff.

Full payment will be required at the time of booking. Pre-orders are required 14 days prior to the event.

Bar opens at 6.30pm, Dinner served at 7.30pm. Close at midnight.