



## Gala Dinner Menu

### Option A

#### *Please choose a meat and a vegetarian starter*

*Roast sweet potato, courgette, pepper and goat's cheese tart, rocket salad,  
tomato coulis*

*Chicken and wild mushroom terrine, onion and wholegrain mustard chutney,  
croustade*

*Cumin roasted parsnip soup*

#### *Please choose a meat and vegetarian main course*

*Pan roasted chicken, lemon and garlic stuffing, chicken velouté*

*Celeriac, butternut and sweet potato gratin, roast garlic gravy*

*Slow roast pork belly, sage, apple and pear stuffing, cider gravy*

*Served with, fondant potato, braised red cabbage and green bean bundles*

#### *Please choose one dessert*

*Lemon tart, vanilla macerated berries, Chantilly cream*

*Star anise and lemongrass poached pear, 5 spiced syrup and lemon sorbet*

*Cherry bakewell, macerated cherries, praline cream*

## SAMPLE MENU



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### Option B

#### Please choose a meat and a vegetarian starter

*Course Ardennes pate, spiced apple and plum chutney, croute*

*Charred courgette, pine nut and parmesan salad, basil and baby spinach and balsamic dressing*

*Carrot, swede and cardamon soup*

#### Please choose a meat and a vegetarian main course

*Roast pork loin, apricot and honey stuffing, wholegrain mustard and smoked bacon velouté*

*Roast chicken breast wrapped in bacon, red pepper and parmesan stuffing, salsa Verde*

*Butternut, goat's cheese and chestnut wellington*

*Served with chateau cut potatoes, butternut and carrot puree and honey roast parsnips*

#### Please choose one dessert

*Dark chocolate tart, black cherry coulis, mascarpone cream*

*Lemon mousse, blackcurrant coulis, candied blueberries*

*Red wine poached pear, cinnamon and ginger, apple puree and blackcurrant sorbet*

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