

Menu

Please make your selections for a two or three course lunch.

Starters

A Chicken Liver Pate with toasted bread and homemade chutney (GFA)

B Smoked Chilli Avocado on Ciabatta Croute topped with Smoked Salmon (DF, GFA)

C Tempura Vegetables with Salad and Gyoza with a sweet chilli dipping sauce (V, DF)

Mains

D Slow cooked Feather Blade of Beef with Diane Sauce (DFA)

E Grilled Fillet of Sea Bream with Lemon Herb and Prawn butter (GF, DFA)

F Roast Chicken Supreme with a Tarragon Chasseur Sauce (DF, GF)

G Goats Cheese and Red Onion Chutney Filo Parcel on Roasted Root Vegetables (V)

Desserts

H Apple and Cinnamon Crumble with Custard (V, DFA)

J Dark Chocolate and Orange Mousse with Sable Biscuits (V, GF)

K Classic Vanilla Crème Brûlée (V,GF)

Coffee, Tea and Mints to be served afterwards

V = vegetarian

DF = dairy-free

GF = gluten-free

DFA = dairy-free version available on request

GFA = gluten-free version available on request

Please note any dietary restrictions, allergies or requests for gluten- or dairy-free choices on the booking form

Organiser: Jill Benwell

Closing date 8 March

**Cost: Members 2 courses £36, 3 courses £40
Non-Member £3 supplement**