

BALLROOM LUNCH MENU

CHOICES - SATURDAY

Name and Membership
no. of booking:

No. of guests:

Please write the number of each course next to the correct guest name in the table below.

Name of guest	Starter	Main	Dessert	Dietary requirements

Starters

1. Smoked salmon with capers and diced shallots served with brea and lemon (F, D, C, SO)
2. Gazpacho with parsley garlic croutons (V) (C)
3. Country style pâté served with a light piccalilli and multi-grain bread (SU, C, MU, D)
4. Artichoke, black olive, red pepper and pine nut salad (V) (N, SU)

Mains

All dishes served with today's salad & minted new potatoes (D)

1. Beef fillet with whipped horseradish cream (D, E, MU)
2. Lamb rump with mint yoghurt (D)
3. In-house maple-wood smoked peppered salmon with dill, lemon and sour cream (F, D)
4. Grilled Mediterranean vegetables with marinated tofu and pea shoots (V) (SO, SU, N)

Desserts

1. Strawberries with semi-whipped Chantilly cream (V) (D)
2. Baileys panna cotta (V) (SU, D)
3. Passion fruit and mango delice with minted summer berries and burned meringue (E, D, C, SU)
4. English Farmhouse cheeses with grapes, celery sticks and biscuits (V) (CE, C, D)