

# BALLROOM LUNCH

## MENU CHOICES - FRIDAY

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. Confit chicken with smoked bacon and tarragon, served with bread and apple cider chutney (MU, C)
2. Trio of compressed melon with mint gel, lemon balm and pineapple crisp (V)
3. Vichyssoise soup with fried leek (V) (D, CE)
4. Sundried tomato and asparagus quiche with arugula and basil oil (V) (SU, D, E, C)

### Mains

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

1. Beef fillet with whipped horseradish cream (D, E, MU)
2. Sea trout poached in olive oil and lemon served with fennel and lemon crème fraîche (D, F)
3. Smoked paprika chicken supreme with a light Henley Gold dip (D, C)
4. Baby tomato, feta and pomegranate salad with mint and rye crisp (V) (D, C, SO)

### Desserts

1. Strawberries with semi-whipped Chantilly cream (V) (D)
2. Coconut pannacotta with toasted coconut with lemon crisp and a kiwi mango and mint salsa (SU)
3. Chocolate mousse with dark chocolate sauce, popping candy and white chocolate soil (V) (E, D, SO)
4. English Farmhouse cheeses with grapes, celery sticks and biscuits (V) (CE, C, D)