

Sample Gala Menu

Starters

Seasonal Soup of The Day

Terrine of Chicken Liver and Port Parfait,
House Chutney, Brioche Bun

Crown of Seasonal Melon,
Exotic Fruits, Mango Sorbet

Main Courses

Slow Cooked Daube of Beef, Horseradish Mash,
Fine Beans, Bordelaise Sauce

Grilled Fillet of Salmon, Lemon and Soft Herb Risotto,
Crisp Parma Ham, Pesto Dressing

Twice Baked Cheese Soufflé, Roasted Mediterranean Vegetables,
Vegetarian Parmesan, Balsamic

Desserts

Cream, Spiced Red Wine Syrup Classic

Chocolate Fondant, Poached Sour Cherries,
Vanilla Mascarpone

Isle of Mull Cheddar, Celery,
Frozen Grapes, Biscuits

Freshly Brewed Coffee and an infusion of Tea