

## Saturday 19th June

*Aperitif & Canapés*

*Vegetable Parcel ~ Cheddar & Stilton Bite ~ Cherry Tom, Pineapple & Olive*

**-oOo-**

*Cheddar, Asparagus, Red Onion & Cherry Tomato Tart Served with Fresh Salad Leaves, Horseradish Mayonnaise & Baguette*

**-oOo-**

*Roast Pork with Apple & Cider Sauce Topped with a Herb Cobbler  
Served with Rosemary Roasted New Potatoes, Seasonal Vegetables*

*Vegetarian Option*

*Cauliflower & Broccoli Cheese Bake  
Served with Roast Potatoes, Seasonal Vegetables & Tomato Sauce*

**-oOo-**

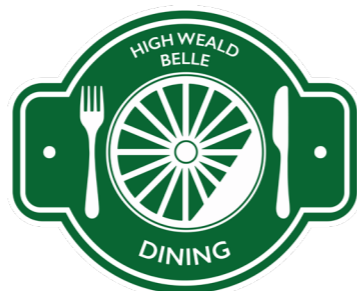
*Homemade Chocolate Brownie with Chocolate Strawberries*

**-oOo-**

*Freshly Brewed Tea or Coffee*

*Our food is homemade so we are able to cater for most dietary requirements Vegetarians, Gluten, Dairy Free etc*

**THESE MUST BE PRE ORDERED**



## Saturday 24th July

*Aperitif & Canapés*

*Vegetable Parcel ~ Cheddar & Stilton Bite ~ Cherry Tom, Pineapple & Olive*

**-oOo-**

*Homemade "Chefs Special" Chicken & Pork Pâté*

*Served with Fresh Salad Leaves, Cucumber & Onion Relish & Baguette*

Vegetarian Option

*Homemade Aubergine Pate topped with Red Onion & Cucumber Relish*

*Served with Fresh Salad Leaves, Vinaigrette & Baguette*

**-oOo-**

*Salmon & Spinach En Croute with Saffron Sauce*

*or*

*Roast Breast of Chicken, Sausage wrapped in Bacon & Stuffing*

*Both served with Rosemary Roasted New Potatoes, Seasonal Vegetable*

Vegetarian Option

*Mushroom, Butternut Squash & Chestnut Purée En Croute with Tomato Sauce*

*Served with Rosemary Roasted New Potatoes, Seasonal Vegetables*

**-oOo-**

*Lemon & Almond Tart with Amaretto Biscuits*

**-oOo-**

*Freshly Brewed Tea or Coffee*

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## Saturday 14th August

*Aperitif & Canapés*

*Vegetable Parcel ~ Cheddar & Stilton Bite ~ Cherry Tom, Pineapple & Olive*

**-oOo-**

*Homemade Smoked Mackerel Pate wrapped in Smoked Salmon*

*Served with Fresh Salad Leaves, Lemon Vinaigrette & Baguette*

Vegetarian Option

*Homemade Houmous Pate topped with Red Onion Relish*

*Served with Vegetable Batons, Fresh Salad Leaves, Vinaigrette & Baguette*

**-oOo-**

*Braised Beef flambéed with Brandy finished with Worcester Sauce,*

*French Mustard, Parsley & Cream on a Puff Pastry Case*

*Served with Rosemary Roasted New Potatoes, Seasonal Vegetables*

Vegetarian Option

*Red Pepper stuffed with Tomato Rice & Mint, Creamy Mint Sauce*

*Served with Rosemary Roasted New Potatoes, Seasonal Vegetables*

**-oOo-**

*Chefs Meringue Nest with Clotted Cream and Fresh Berries*

**-oOo-**

*Freshly Brewed Tea or Coffee*

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**THESE MUST BE PRE ORDERED**