



## **Corporate Gourmet Dinner Menu**

### **Starter (choose 1)**

Ardennes Pate with Mushrooms

served with a Rocket Garnish and Caramelised Onion Chutney

Blue Cheese Salad with Rocket, Parma Ham and Pine Nuts

Smoked Salmon, Prawns and Dill on Rocket drizzled with Lemon Olive Oil

Mozzarella, Vine Tomato and Red Onion Salad with Torn Basil (v)

Roasted Tomato, Dolcelatte and Chive Tart (v)

Prawn, Marie Rose and Smoked Salmon Terrine with Watercress garnish

Goats Cheese with Cranberry Relish and Salad Garnish (v)

Lemon and Coriander Hummus with Serrano Ham and Olives

Chef's homemade Soup of the Day

Fanned Melon with Parma Ham and Wild Berry Compote

### **Main (choose 1)**

Poached Salmon with Spinach and Exotic Mushrooms

in a White Wine, Cream and Tarragon sauce

Chicken Supreme with a Leek and Smoked Bacon Mousse

in a Wild Mushroom Sauce

Salmon Supreme Marinated with Thai Basil and Lemongrass

with a Caper and Citrus Butter dressing

Potato and Red Cabbage Layer Cake with a Red Onion, Port and Madeira Sauce

Fricassee of Chicken slow cooked with a Mustard Cream and Tarragon Sauce

Spinach and Mushroom Filo Bundle with a Stilton Sauce (v)

Braised Lamb Shank in a Red Wine, Garlic and Rosemary Sauce

Breaded Plaice Fillet stuffed with Prawns, Mushrooms and a Chardonnay Sauce

Fillet of Beef dressed with a Red Wine and Cream Pepper Sauce

Leek and Gruyere Crown served with a Tomato and Basil Jus (v)

Tender Pork Hock with Fruit Compote

Bacon and Emmental Cheese Tart with Torn Basil

**(Served with a selection of Vegetables and Potatoes as appropriate)**

### **Desserts (choose 1)**

Chantilly Profiteroles with Chocolate Sauce

White Chocolate and Lime Cheesecake

Dark Chocolate Torte with Brandy

Strawberry and Clotted Cream Tart

Banoffee Pie

Meringue Nests filled with Cream, Raspberries and Coulis

Peach and Champagne Tart

Chocolate and Orange Mousse with Orange Liqueur Coulis

**(Served with Cream)**

**Freshly Brewed Tea and Coffee with Mints**

