

# A typical three course meal with coffee and mints

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## Choice of starters...

Ham, Stilton, Peppers & Courgette Parcels

with a mixed leaf salad

or

Pear & Watercress Soup

served with a fresh bread roll and butter

or

Smoked Mackerel Pâté

served with melba toast and a salad garnish

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## Choice of mains...

Rosemary & Garlic Stuffed Leg of Lamb

served on a bed of creamy mash potato with a light jus and a panache of seasonal vegetables

or

Honey & Mustard Roasted Ham Hock

with a cider jus served with a panache of seasonal vegetables and a crisp potato slice

or

Baked Tuna Steak with King Prawns

with a light citrus chilli and coriander dressing

with warm buttered new potatoes, baton carrots and green beans

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## Choice of desserts...

A Warm Poached Pear

served with clotted cream ice-cream and a drizzle of chocolate sauce

or

Lemon Tart with Raspberry Coulis

and a quenelle of crème fraîche

or

Apple and Blackberry Pie with custard

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Coffee and a Mint Chocolate