

Starters

Ham Hock Terrine  
served with Homemade Piccalilli.

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Thai Vegetable Spring Rolls  
served with a Sweet Chilli Dipping Sauce.

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Classic Prawn Cocktail.

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Char-Grilled Vegetable Terrine served with a Balsamic Glaze.

The Main Event

Chicken Breast with Wild Mushroom and Bacon Stuffing  
served with a Marsala Sauce.

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Pan-Fried Salmon with a Bacon and Red Wine Jus.

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Classic Roast Loin of Pork with Crackling  
served with a Cider Sauce.

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Rib of Beef served whole to the table for guests to carve.  
(supplement applies)

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Caramelised Leek, Onion and Camembert parcels. (v)

All dishes served with  
a selection of Seasonal Vegetables.

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**Desserts**

White Chocolate Mousse with Caramel Shards.

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Rich Chocolate Fondant  
served with a Chocolate Sauce and Vanilla Ice Cream.

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Tarte Au Citron  
served with a Berry Compote.

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A Trio of Desserts:  
Lemon Posset, Vanilla Cheesecake and Chocolate Truffle Torte.

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Cheeseboard per table.  
(supplement applies)

Coffee and Tea Station.