

4 course meal and show

♥ Glass of Prosecco on arrival

♥ Canapes

Pastry shells topped with
Guacamole and king prawns
Soft cheese, chives, smoked salmon and caviar
Crème fraiche, radish and Parma ham
Moroccan hummus and grilled courgette

♥ Starters

Scallops and salmon

Grilled scallops and roasted salmon dressed with watercress, lemon and parsley and served with hollandaise sauce

Alternative vegetarian option

Wild mushroom risotto (v)

Wild mushroom risotto served with creamy parmesan sauce

♥ Main

6oz Prime fillet of beef

Prime fillet of beef medium rare served with buttered asparagus, dauphinoise potatoes and béarnaise sauce

Alternative vegetarian option

Mediterranean stack (v) (GF)

Grilled courgettes, aubergines, tomatoes and goats cheese served with a Tuscan sauce and side salad

♥ A delightful champagne sorbet

♥ Dessert

Chocolate triple stack

Layers of dark, white and coffee flavoured Belgian chocolate served with raspberry coulis, strawberries and a white chocolate amaretto sauce