QUEBECS

To start your event off:

- Homemade tomato & roast red pepper soup (v)
- Breaded brie with onion chutney (v)
- Pan-seared garlic mushrooms, toasted brioche (v)
- Feta cheese salad with rocket, pomegranates and balsamic glaze (v)
- Smoked salmon platter with capers, olive oil and Melba toast

Main Event:

- Grilled lamb cutlets, mint mash, red wine jus
- 8oz Ribeye steak, spring onion mash & peppercorn sauce
- Confit of duck, creamy mashed potato, cherry and port sauce
- Roast salmon fillet, light creamed mash and cheese sauce
- Mushroom, spinach, & smoked cheese parcel, walnut and red onion salad (v)

To end the meal:

- Homemade sticky toffee pudding, butterscotch sauce & Brymor vanilla ice cream (v)
- Brandy snaps, fresh strawberries and vanilla ice cream (v)
- Selection of cheese and biscuits with fresh grapes (v)
- Selection of seasonal fresh fruit (v)
- Homemade brownie, Brymor vanilla ice cream (v)

(v) Denotes vegetarian option

Allergens & Intolerances
If you are uncertain, please speak to a member of staff.

£44.95 per person