QUEBECS

To start your event off:

• Lentil soup, herbed croutons (v)
• Chicken souvlaki with a sweet chilli sauce
• Goats cheese salad with rocket, pomegranate arils and balsamic glaze (v)
• Breaded brie with red onion chutney (v)

Main Event:
• Grilled chicken fillet, chive creamy mash potato garlic coriander sauce
• 10oz Pork loin chop, mash potato and honey mustard sauce
• Roast salmon fillet, creamed spinach, wholegrain mustard and crushed new potato
• Mushroom, spinach, & smoked cheese parcels, walnut, rocket and rocket red onion salad (v)

All served with seasonal vegetables

To end the meal:
• Homemade sticky toffee pudding with butterscotch sauce and vanilla ice cream (v)
• Brandy snaps, fresh strawberries and vanilla ice cream (v)
• Homemade chocolate cake topped with chocolate ganache, (v)
• Selection of seasonal fresh fruit (v)

(v) Denotes vegetarian option

Allergens & Intolerances
If you are uncertain, please speak to a member of staff.
£42.95 per person