

# Sample Anniversary Dinner Menu

## STARTERS

Chef's Own Homemade Spiced Apple & Parsnip Soup served with Crispy Croutons  
Breaded Wedges of Brie, Deep fried & served with Side Salad & Red Onion Marmalade  
Fan of Honeydew Melon served with a Fruit Coulis (V)

## MAIN COURSES

Slow Roasted Leg of Welsh Lamb Napped with Raspberry & Mint Jus  
Oven Baked Supreme of Chicken Coated in a Parmesan & Herb Crust  
Served on a Wild Mushroom Cream Sauce  
Grilled Fillet of Salmon served in Lemon & Herb Butter  
Mushroom, Spinach, Stilton & Hazelnut Parcel  
Served with Tarragon Cream Sauce (V)

*All Main Courses served with Seasonal Vegetables & Potatoes*

## DESSERTS

Homemade Sticky Toffee Pudding served with Custard  
Hot Chocolate Fudge Cake served with Vanilla Ice Cream  
Strawberry Cheesecake served with Fresh Dairy Cream

## FRESHLY BREWED COFFEE

*Served with mints*

Please note some products may contain traces of nut or fish bones.  
If you have any allergies please speak to a member of staff. Thank you.

