

## MENU TWO

### STARTERS

served with a selection of breads and butter

Grilled pear salad with caramelised walnuts and garlic crostini

or

Beef carpaccio with rocket leaves, beetroot and feta cheese

### MAINS

served with side orders of mixed vegetables

Baked sea bream with crushed potatoes and fennel veloute

or

Confit aubergine with tomato fondue and roast pepper coulis

### DESSERT

Chocolate brownie creme anglaise

**£42.50 per guest**

Selections to be provided 7 days prior to the event