

## MENU THREE

### STARTERS

served with a selection of breads and butter

Roasted red peppers, courgette, aubergine and red onion tart

or

Marinated salmon with beetroot salad, horseradish dressing and caviar

### MAINS

served with side orders of mixed vegetables

Corn fed chicken with creamy mash potato, wilted spinach and tarragon sauce

or

Saffron Risotto with seasonal vegetable fricassee

### DESSERT

Apple tart with Chantilly cream

**£42.50 per guest**

Selections to be provided 7 days prior to the event