

Festival Dinner menu (choices to be booked in advance)

Starters

Chef's Soup of the Day*- Butternut squash and roast garlic (Vegan)
with Croutons* and Herb infused Oil

Salmon and Cream Cheese Timbale*

Moulded mousse with Rocket and Ciabatta Toasts

Brussels Paté*

Pork liver paté with Chutney and French Bread

Main Courses

Pan Roast Breast of Chicken

with Tarragon Crushed New Potatoes, Green Beans and Chasseur Sauce

Grilled Fillet of Salmon

with a Crisp Niçoise Salad and French Dressing (potatoes, leaves, egg, anchovy, etc)

Spinach, Mushroom and Goats Cheese Filo Parcel

with a Tomato Salad and Balsamic Vinaigrette

Desserts

Salted Caramel Ice Cream Sundae

Warm Apple Tart with Cinnamon Chantilly

Chocolate Brownie with Vanilla Ice Cream

*gluten free option is planned