

St. George's Day Fundraiser Ball



MENU

ARTISAN BREAD AND BUTTER

STARTER

Carrot and Coriander Soup (V/VE/GF)

A warm and comforting soup made with fresh carrots and coriander.

Duo of Melon (GF)

A sweet Honeydew and ripe Cantaloupe Melon, artfully sliced and served alongside a vibrant Mixed Berry Compote.

Classic Prawn Cocktail (GF)

Succulent prawns served with a zesty cocktail sauce and crisp lettuce.

MAIN

Chicken Supreme (GF)

Tender chicken supreme served with buttered green vegetables, smooth carrot purée, roast fondant potato, and a rich chicken and tarragon sauce.

Steak and Ale Pot Pie

A hearty and savoury steak and ale filling encased in a golden, flaky pastry, served with buttered green vegetables, carrot purée, and creamy potatoes.

Wild Seabass Fillet (GF)

A perfectly pan-seared seabass fillet served with a garlic and lemon parsley jus, buttered green vegetables, and roast fondant potatoes.

Vegetable Hot Pot (V/VE)

A medley of seasonal vegetables simmered in a flavourful vegetable broth, served with buttered green vegetables.

DESSERTS

Assiette of Ice Cream (V/GF)

A delightful selection of creamy ice creams, perfect for those who can't choose just one flavour.

Profiterole Truffle Torte

A rich and indulgent torte with layers of chocolate truffle and delicate profiteroles, topped with a dusting of cocoa.

Strawberry and Cream Cheesecake*

A luscious cheesecake made with fresh strawberries and smooth cream cheese.

***Alternative Vegan/Gluten Free Option available.**