

# Menu Selections

## Silver

Please select one dish from each course:

### Galia Melon

filled with passion fruit sorbet and seasonal berries

### Salad of Cheshire Cheese

roasted beetroot, crispy pancetta and aged balsamic vinegar

### Atlantic Prawns and Avocado Cocktail

spicy marie rose sauce and lemon

### Homemade Soup

choose from our selection of favourites

### Baked Fillet of Scottish Salmon

crushed new potatoes, green beans and chive cream sauce

### Char-grilled Supreme of Chicken

dauphinoise potato, glazed baby carrots,  
mushroom and tarragon cream sauce

### Four Hour Slow-cooked Blade of Beef

red wine sauce, shallots, root vegetables, horseradish mash

All main courses served as described

### Chocolate and Praline Cream Profiteroles

toasted hazelnuts

### Mixed Berry Meringue Tart

exotic mango sauce

### Lemon Mousse

fresh raspberries and homemade shortbread

Freshly Brewed Coffee with Chocolate Mints

## Gold

Please select one dish from each course:

### Baked Baby Goat's Cheese

land cress, orange and hazelnut salad

### Potted Chicken Liver and Brandy Paté

cider apple chutney

### Oak-smoked Fillet of Trout

mixed leaves, horseradish and citrus cream

### Homemade Soup

choose from our selection of favourites

### Roast Sirloin of Scottish Beef

Yorkshire pudding, creamed horseradish, roast gravy

### Pot-roasted Leg of Local Lamb

rosemary and redcurrant sauce, mint jelly tartlet

### Honey and Sage Roasted Loin of Cheshire Pork

baked stuffed apple, crispy crackling, cider cream sauce

All mains courses served with thyme roasted chateau potatoes  
and mixed seasonal vegetables

### Vanilla Crème Brûlée

raspberries

### Sticky Toffee Sponge Pudding

butterscotch sauce and cream

### Chocolate Indulgence

layers of dark chocolate, creamy mousse and black cherry sauce

Freshly Brewed Coffee with Hand Made Chocolate Truffles

## *Platinum*

Please select one dish from each course:

### **Half Charentaise Melon**

filled with exotic fruits and pink Champagne sorbet

### **Oak Smoked Scottish Salmon**

pickled cucumber, coriander, lime

### **Baked Wild Mushroom and Leek Tart**

baby leaves and herb crème fraiche dressing

### **Homemade Soup**

choose from our selection of favourites

### **Seared Fillet of Sea Bass**

provencale vegetables, new potatoes, herb and lemon olive oil

### **Herb Roast Rump of Cheshire Lamb**

gratin potatoes, fine beans, minted lamb jus

### **Tournedos of English Beef**

rosti potato cake, spinach, glazed shallots and Port wine sauce

All main courses served as described

### **Glazed Lemon Meringue Pie**

red berries and raspberry sauce

### **Warm Rich, Dark Chocolate Fondant**

local vanilla ice cream

### **Brandy Snap Basket**

marinated strawberries, cream

**Freshly Brewed Coffee with Macaroons**

## *Vegetarian Options*

Please select one dish:

### **Baked Stuffed Aubergine**

filled with roasted Mediterranean vegetables and cheese herb crumble

### **Grilled Vegetable Brochettes**

spicy tomato sauce and pilau of brown rice

### **Spinach and Ricotta Cannelloni**

baked with cheese and tomato sauce

served with baked garlic dough balls

### **Open Baked Tomato and Courgette Tart**

rocket, basil pesto and baby new potatoes

### **Butter Pie-baked Layers of Sliced Cheshire Potatoes**

chives, onions and cream, topped with puff pastry,

served with fresh seasonal vegetables

### **Wild Mushroom, Leek and Spinach Risotto**

Cheshire blue cheese crostini

### **Papparadelle Pasta**

roasted vegetables, tomatoes, Parmesan and basil pesto

### **Mixed Mushroom Stroganoff**

cooked with brandy, cream and paprika, served with savoury rice

All vegetarian main dishes are accompanied  
with dressed cherry tomato and rocket salad