

HOME FARM EVENTS

Served Family Feasts

To Start

Posh Prawn Cocktail
King Prawns, Brandy and Tomato Mayonnaise

Chicken Liver Parfait
Balsamic Roast Red onion and Cherry Tomato Chutney
Sourdough

Smoked Chicken with Mango Salsa, Watercress and Cucumber Salad

Warm Goats Cheese & Caramelised Red Onion Tart
Roast Tomato & Basil Salsa

Smoked Salmon Pate, Lemon Dressed Leaves
Sourdough

Bruschetta Topped with Mixed Tomato, Red Onion and Parsley
With Basil Dressing

Main Course – please ask about alternatives

Roast Beef Dinner
Topside of Home Reared Aberdeen Angus Yorkshire pudding
Traditional Roast Potatoes, Seasonal Vegetables
Rich Roast Gravy
Served with English Mustard, Fiery Horseradish Sauce

Roast Loin of Pork, Sage and Onion Stuffing, Apple Sauce
Traditional Roast Potatoes, Seasonal Vegetables
Rich Roast Gravy

Poached Breast of Chicken with White Wine Tarragon, Cream & Button Onions
Italian Roasted New Potatoes, Buttered Panache of Seasonal Vegetables

Chicken Breast, Madeira Sauce & a Mushroom 'Hotch-Potch'
Gratin Potatoes, Cabbage, Leeks & Peas

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Roast Home Reared Lamb Rump
Garlic Mash
Roast root vegetable and savoy cabbage
Rosemary and Redcurrant sauce

[Vegetarian Options](#)

Spinach, Pine Nut, and Feta Cannelloni
Wild Mushroom Ragu

Strudel of Roast Provençal Vegetables with Chargrilled Asparagus and Chive Butter Sauce

Roast Pesto Filled Field Mushrooms with Spinach & Cheese Polenta

Rainbow Vegetable and Goats Cheese Tart
Roast Red Pepper Sauce

[To Finish](#)

Lemon Mascarpone Cheesecake
Candied Lemon & Summer Fruit Coulis

Chocolate and Raspberry Roulade
Filled with Chantilly Cream and Raspberry Coulis

Summer Pavlova
Strawberries, Summer Berry Coulis and Cream

French Lemon Tart
with Raspberry Cream

Chocolate Brownie
with Caramel Sauce

White Chocolate & Raspberry Trifle

Tea and Coffee
Prices from £39.95 per person for 3 courses
£35.95 per person 2 courses