

*Canapés With Sparkling Prosecco on arrival.*

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*Warm Tartlet of Creamed Leeks, Celery and Roquefort Cheese, with Poached Pear in  
Damson, Port, Red Wine & Mulled Jus.*

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*Duet of Soup: Cream of Fresh Velvety White Onion Soup with a Little Sage & Fresh Luxurious  
Tomato with Oregano.*

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*2 Sorbet with Cassis*

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*Roast Leg of Grafton Regis Lamb with Port, Redcurrant & Rosemary Jus.*

\*\*\*Or\*\*\*

*Roast Breast of Chicken Filled with Smoked Cheese wrapped in Bacon and served with a  
Tomato and Mascarpone Sauce*

\*\*\*Or\*\*\*

*Plaice Italian, Fresh Fillet of Plaice Filled with Creamy Garlic Mushrooms, Baked in a Rich  
Tomato Sauce with Mozzarella,*

\*\*\*Or\*\*\*

*Roast Vegetable and Goats Cheese Crumble.*

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*Ministered with Creative, Seasonal Vegetables, and Potatoes.*

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*“Chocolate Quartet” Dark Chocolate, Fruit and Nut Delice,*

*Milk Chocolate Caramel Mallow,*

*White Chocolate and Baileys Mousse.*

*Dark Chocolate, Orange and Cointreau Chocolate Cup.*

*“Lime and Stones Ginger Cheesecake”*

*“Apple, Cinnamon and Sultana Sponge Pudding with Custard and Apple Jus,*

*Olde English Toffee Ice Cream*

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*A Selection of Cheeses From the British Isles with Biscuits*

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*Coffee, Belgian Chocolate Dipped Cherries & Strawberries.*

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*Champagne at Midnight*