

Canapés With Sparkling Prosecco on arrival.

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

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

2 Sorbet with Cassis

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 Filled with Prawns and Salmon, Fresh Fillet of Plaice filled with Prawns and Flaked
Salmon, Poached in a White Wine Sauce*

Or

Mediterranean Vegetable Tart, with a Choice of Potatoes and Fresh Vegetables

Ministered with Creative, Seasonal Vegetables, and Potatoes.

“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

A Selection of Cheeses From the British Isles with Biscuits

Coffee, Belgian Chocolate Dipped Cherries & Strawberries.

Champagne at Midnight