BANQUETING

STARTER
Leek and Potato Soup VG
chives and leek hay

Prawn Tian
Crushed avocado, beefsteak tomato and Marie Rose dressing

MAIN
Pan Seared Chicken Supreme
Spring onion mash potatoes, Chardonnay and wild mushroom cream jus, garlic sautéed spinach and leeks

Roasted Vegetable Wellington VG
roasted vegetables and rocket pesto layered in crispy pastry, caponata, kale herb oil

DESSERT
Dark Chocolate & Orange Tart
Vanilla Ice cream

Profiteroles V
Chocolate dipped choux buns filled with crème patisserie

Followed by Tea, coffee and Petit fours