

## Gala Dinner – Sample Menus

Salad of Smoked Chicken, Crispy Pancetta and Micro Greens, with  
Raspberry Vinaigrette

Breast of Guinea Fowl filled with wild mushrooms, wrapped in cured ham  
and served with white wine and tarragon sauce, seasonal vegetables, and  
garlic rosemary potatoes

Classic Crème Brûlée with Seasonal Fruits and Shortbread Biscuit

Freshly Brewed Coffee & mints

Ham Hock Terrine served with  
Melba Toast and spiced caramelised Red Onion

Welsh Lamb Cutlets on sautéed cabbage served with Port and Redcurrant  
jus, roasted root vegetables and Dauphinoise potatoes

Lemon Posset  
with seasonal fruits and shortbread Biscuit

Freshly Brewed Coffee  
& Chocolate Truffles

Trio of Chilled Melon with Seasonal Fruits

Traditional Roast Beef Served with Yorkshire Puddings and Lashings of  
Gravy  
with Seasonal Vegetables

Classic Strawberry Cheesecake

Freshly Brewed Coffee