

FORK BUFFET

MAIN COURSE

CLASSIC BEEF BOURGUIGNON. TENDER BEEF IN A RICH RED WINE SAUCE

CHICKEN FILLET SERVED WITH WHITE WINE AND TARRAGON SAUCE.

ASPARAGUS AND PARMESAN TARTE S/W A CHIVE HOLLANDAISE V

*PAN-FRIED PORK LOIN S/W A THATCHER'S CIDER, SAGE AND
WHOLEGRAIN MUSTARD SAUCE*

BAKED SALMON FILLET S/W A CRAYFISH AND WATERCRESS SAUCE

SERVED WITH EITHER *

*ROSEMARY & SEA SALT ROAST POTATOES OR HERBED NEW POTATOES
SEASONAL VEGETABLES*

HOMEMADE DESSERT

HOMEMADE STICKY TOFFEE PUDDING WITH MASCARPONE

LEMON AND BLUEBERRY POSSET WITH SHORTBREAD

CHEESEBOARD BUFFET

LOCAL CHEESES, CHUTNEY AND BISCUITS