

Graduation 2011

Starters

Tomato and basil soup served with fresh bread (V)

Chicken Kromeski's – chicken pieces wrapped in smoked bacon deep-fried in a lightly spiced lager batter and served with garlic and chive aioli

Tiger prawn and crayfish salad bound with Marie rose and served with a cheese twist

Brie, red onion & sun blushed tomato tart finished with balsamic syrup (V)

Mains

Sirloin steak served with fat chips & peppercorn sauce

Slow roasted lamb shank served on creamed mashed potato and served with a red wine and mint sauce

Breast of chicken wrapped in parma ham served with sweet potato mash and a tarragon & cream sauce

Pan-fried seabass served with new potatoes, sunblushed tomato, Parmesan crisp & pesto dressing

Butternut squash, gorgonzola, wild rocket and pine nut risotto (V)

Dessert

Strawberry Pavlova – crisp and chewy meringue served with freshly whipped cream & strawberries

Toffee crème brûlée served with banana ice cream and tuille biscuit

Chocolate Brownie served with chocolate honeycomb & vanilla ice cream

Sticky toffee pudding with toffee sauce

Cropwell Bishop Stilton, smoked Charnwood cheddar and Brie with quince jam, biscuits, grapes and celery

£27.50 Per Person