

## **DINNER MENU**

A canapé served with a bread course

## **STARTERS**

Crispy Aubergine
Tomato & parmesan salsa with microgreens

Truffle Infused Cauliflower Soup

Parsnip chips

## **MAINS**

Sous-Vide Chicken
Glazed baby carrots, thyme velouté, creamed potatoes

Pulled Pork Roll Fine green beans, creamed potatoes, red wine jus

Indian Inspired Vegetable Curry
Garam marsala, seasonal veg, coconut cream, poppadoms, fragrant rice

## DESSERT

Citrus Lemon Tart
Fresh berries, homemade ice-cream

Classic Cheese Board

Goats cheese, aged gruyere, gorgonzola, seasonal fruit, homemade chutney, savoury crackers