

SAMPLE DINNER MENUS

Starter - served with bread rolls & butter

- *Prawn & crayfish cocktail with a baby-leaf salad*
- *Smoked chicken salad with honey & mustard dressing & croutons*
- *Hot smoked salmon salad with asparagus & soft-boiled eggs*
Asparagus, Goats cheese & duck egg tossed salad

Main Course

- *Fillet of fresh salmon with a leek & prawn sauce, served with new potatoes*
- *Chicken breast with a leek Dauphinoise & pancetta jus Mushroom risotto with Goats cheese & wild rocket (v)*
- *Chunky beef casserole; locally sourced beef marinated in dark Mersea beer finished with mushroom & bacon lardons & creamed potato*
- *Flavoursome Nut Roast served with seasonal vegetables*

To Finish

- *Farmhouse cheeses served with biscuits, homemade chutney & grapes (£3pp supplement)*
- *Chocolate & orange pot with home-made shortbread*
- *Lemon & lime cheesecake with coulis*

Menus may be tailored to your exact requirements, dietary alternatives available upon request

