

# Silver Service Menus

Value of calories is per 100g and does not reflect actual portion size

1

Goats Cheese & Spinach Tart (158)  
Grilled Supreme of Chicken with Wild Mushrooms (195)  
Spring Onion Crushed Potatoes (104)  
Seasonal Vegetables (96)  
Baked Amaretto Cheese Cake (324)

2

Poached Salmon Terrine with Sour Cream (156)  
Slow Roasted Leg of Lamb with Port Reduction (294)  
Saffron Potatoes (136)  
Seasonal Vegetables (96)  
Coffee & Tia Maria Mousse (277)

3

Caesar Salad (134)  
Roasted Salmon with Dill & Lime Sauce (169)  
Basmati Rice (93)  
Seasonal Vegetables (96)  
Chocolate Truffle Mousse (245)

4

Broccoli Soup with Stilton Croutons (105)  
Irish Boiled Bacon with Parsley Sauce (189)  
Mashed Potatoes (98)  
Savoy Cabbage (89)  
Sherry Trifle (231)

5

Grilled Vegetable Terrine with Hummus (163)  
Roast Beef with Yorkshire Pudding & Guinness Gravy (147)  
Roasted Potatoes (98)  
Seasonal Vegetables (96)  
Apple & Blackberry Pie (212)

6

Leek & Gruyere Tart (156)  
Roasted Loin of Pork with Calvados & Bramley Apples (298)  
Colcannon (125)  
Seasonal Vegetables (96)  
Raspberry Mousse (175)

7

Leek & Potato Soup (145)  
Honey & Mustard Glazed Chicken with Tarragon Sauce (204)  
Roasted New Potatoes (124)  
Seasonal Vegetables (96)  
Lemon Tart (228)

8

Carrot & Coriander Soup (187)  
Grilled Turkey Escalope with Mushrooms & Sun Dried Tomatoes (224)  
Potato Gnocchi (187)  
Seasonal Vegetables (96)  
Eton Mess (198)

9

Duck & Orange Pate with Onion & Ginger Jam (307)  
Steamed Haddock with Grained Mustard Sauce (245)  
Chives Mash (115)  
Seasonal Vegetables (96)  
Pannacotta with Mixed Berries (247)

### **Vegetarian Mains**

Penne Arabiata (195)

Roasted Vegetable Lasagne (254)

Spinach & Ricotta Cannelloni (245)

Leek, Wild Mushroom & Cheese Crepe with Mustard Sauce (317)

Potato Gnocchi with Roasted Vegetables (214)

Wild Mushroom Ravioli with Gorgonzola Cream (374)