Starters & Afters - April 2024

Choose any five dishes from the following:-

Cannelloni (V) - two pasta tubes filled with spinach and cheese masked with a cheese sauce and baked

Madeiran Mushroom (V) - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

Chicken and Leek Quiche - individual savoury flan filled with chicken, leeks, cheese and egg

Soup (V) - Watercress and Potato Soup with chives (V)

Lamb's Kidneys - tender lamb's kidneys set on a crouton with a gin and juniper sauce

Ham Rolls - Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

Sea Bass Véronique - sea bass fillet with a classic 'Véronique' orange sauce garnished with grapes

King Prawns - served on vermicelli pasta with a sauce of butter, oregano, parsley, onion and garlic

Risotto - creamy savoury Italian rice, smoked haddock and mussels with parmesan

Smoked Mackerel Pâté - served with melba toast

Ice Cream - Exceptionally good 'Dreamy Cow' dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

Duo of Chocolate - Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirschsoaked black cherries

Apple Pastry - puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

Banana Pavlova - meringue, topped with cream and banana, and drizzled with praline

'Treacle' Pudding - served hot with custard and extra golden syrup

Pear and Ginger Crumble - served warm with custard or ice cream

Profiteroles - Choux pastry balls filled with cream and served with luxurious chocolate sauce

Crème brûlée - classic baked egg custard with a crispy burnt sugar topping

Raspberry Tartlet - sweet pastry tart filled with crème pâtissière and topped with fresh raspberries and raspberry coulis

Cheese - selection of four different varieties of cheese served with biscuits

Coffee or Tea and chocolate truffles