



DIAMOND MENU

Warmed Brie and Beetroot Salad

On an olive oil croute in a red wine reduction

Salmon and Dill Mousse

With rocket salad in a citrus syrup glaze served with toasted ciabatta

Pearls of Honeydew Melon, Mango and Mint

With a honey dressing

Parma Ham and Salami

With watercress in a basil oil, served with focaccia bread and mixed leaves

Choice of Chefs Homemade Soup

Slow Cooked Lamb Shank

In a minted currant jus

Medallions of Beef

Topped with pate and Madeira jus

Oven Baked Breast of Chicken stuffed with spinach and sun blushed tomato

Served in a chive and white wine cream sauce

Fillet of Halibut with buttered Asparagus

In a cherry tomato and basil sauce

Mediterranean Vegetable Filo Parcels

On a julienne of vegetables with a cherry tomato coulis

All served with a selection of vegetables, roast and new potatoes

Pear and Raspberry Frangipane with blackcurrant sorbet

Summer Fruit Cheesecake

Trio of Chocolate

Dark chocolate brownie, milk chocolate mousse and white chocolate parfait

Cheese and Biscuits

Coffee & Homemade Fudge

Diamond Package also includes

One Glass of Pink Sparkling Wine on arrival

Two Glasses of Wine with the meal

One Glass of House Champagne for the Toast