

SATURDAY 11TH MAY 2019

STOWER GRANGE

MENU

Starter

- A) Homemade carrot and coriander soup, with croutons
- B) Smoked salmon and prawn salad with lemon
- C) Goats cheese and red onion tartlet, rocket and balsamic
- D) Ham hock and parsley terrine with homemade chutney

Mains

All offered with a selection of vegetables

- A) Slow cooked brisket of Norfolk beef, Yorkshire pudding and mushroom mash
- B) Oven baked breast of chicken, creamy tarragon sauce and fondant potato
- C) Roast fillet of cod, parmentier potatoes and pea puree
- D) Baked red pepper, olive couscous, tomato and basil sauce

Desserts

- A) Strawberry Eton Mess
- B) Honey pannacotta, brandy snap biscuit
- C) Sticky toffee pudding, vanilla ice cream
- D) Selection of cheese, biscuits, homemade chutney, grapes and celery

Coffee and petits fours