

GALA MENU

ASSIETTE OF STARTERS

Classic Prawn Cocktail with a zesty lemon twist, on a lettuce leaf.

Refined Melon & Prosciutto, adorned with a singular olive.

*Creamy Goats Cheese Tartlet, garnished with baby beetroot.
Accompanied by a artisan bread roll.*



MAIN COURSE

Tender Chicken Roulade, elegantly topped with green bean shoots.

or

Rich Vegetable Roulade for a garden-fresh alternative. (V) (GF)

Paired with minted new potatoes, al dente green beans, and succulent tomatoes on the vine, finished with a delicate garlic white wine sauce.



ASSIETTE OF DESSERTS

Zesty Key Lime Pie, highlighted with a fresh lime slice.

Exotic Fruit Salad, refreshed with a mint leaf.

Luscious Shortbread Raspberry Stack for a sweet finale.



Service provided by Clark Catering of Hanthorpe