

# MUSICAL EVENING

*Saturday 6<sup>th</sup> November*

*7pm*

## *Canapes:*

*Mini Smoked Salmon Rostis with Horse Radish*

*Chorizo & Potato Skewers*

*Hoisin Duck Pancake Roll*



*Pheasant, Pigeon & Pistachio Terrine, White Port Jelly & Hot caramelised Apples*

*Wild Mushroom Gateaux, Red Onion & Goats Cheese Sauce*



*Pan Fried Scallops, Bacon Scallion Potato Cake, Poached Quails Egg & Wholegrain Mustard Hollandaise*

*Hot Salmon Mousse with St. Brides Bay Lobster Sauce*



*Passion Fruit Sorbet with Kiwi Coulis*



*Pan Fried Duck Supreme, Orange & Port Reduction, Dauphnoise Potatoes & Green Beans*

*Roast Fillet of Welsh Beef, Blue Cheese, Portobello Mushroom, Leek Rosti & Borrolo Sauce*

*Ravioli of Provençal Vegetables, Hot Tomato Salsa, Spinach & Pine Nuts*



## *Trio of Desserts:*

*White Chocolate Mousse in Brandy Snap Basket*

*Strawberry Shortcake Tower & Strawberry Sauce*

*Praline Profiteroles with Caramel Sauce*

**£30.00** per person

Or

**£120.00** Dine and stay (based on two people sharing)

**Please book at Reception**