



Menu

Canapes

Salt and Pepper Squid, Sweet Chilli Jam
Warm Spanish Tortilla Bites
Baby Chorizo Pastries

Amuse-Bouche

Butternut Squash Velouté

Starter

Wild Mushroom Tartlet

Mains

Braised Lamb Shanks, Rich Tomato and Red Wine Sauce
Accompanied By
Creamy Mashed Potatoes
A Medley of Buttered Savoy Cabbage, Leeks and Petit Pois

Pea Risotto, Ricotta Cheese

Raviolo of Gorgonzola, Walnut and Pear

Cheese

A Selection of Fine Cheeses,
Homemade Chilli Jam and Chutney served with Biscuits and Artisan Bread

Dessert

Blackberry Posset, Lavender Short Bread



GORDON HERBERT 'MASTERCHEF CONTESTANT 2019'