## Event at The Croft





Duck Liver Pâté with real ale and apple Chutney with warm toasted brioche and dressed salad leaves

Roasted Beetroot and baked Goats Cheese salad served with candied walnuts and balsamic reduction

Oak Smoked Salmon and Prawn Terrine served with crispy capers, fresh lemon and crostini

Cantaloupe Melon and Parma ham skewer served with Taylors Port syrup

**Chefs Roasted Vegetable Soup** topped with Basil Oil, croutons and Anderson's bread roll

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**Roast Sirloin of Beef served with Yorkshire Pudding** With wholegrain mustard mash and roast potatoes with green beans wrapped in streaky bacon

> Baked Salmon Fillet with Crayfish Hollandaise Sauce with buttered mash and roast potatoes with green beans and fresh lemon

Braised Leg of Lamb in Port and Redcurrant Shrewsbury Sauce with buttered mash and roast potatoes with buttered greens

Roast Shropshire Chicken Supreme with garlic sautéed mushroom and Sauvignon Blanc sauce with buttered mash and roast potatoes with green beans

> Slow roasted Belly Pork with Aspalls Cider Sauce with mashed and roasted potato, buttered greens, Thyme salt crackling

> > Butternut Squash & Goats Cheese Risotto topped with vegetable crisps and balsamic glaze

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Warm Chocolate Brownie and Chocolate Sauce with Vanilla ice cream

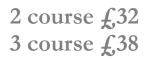
Syrup Sponge Pudding with Vanilla custard

Sticky Toffee Pudding with vanilla ice cream

Vanilla Panna Cotta with raspberry coulis and ginger bread crumb

Biscoff Cheesecake with crushed lotus biscuit

Lemon Posset with berries shortbread



All gratuities are shared between all members of staff. All celebration cakes cut and served at £,2.50 per head If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal **T: 01939 210370 www.thecroftatbeaconsfield.co.uk**