

# BAKE & ROAST

## LOVE FOOD

### **Celebratory Special Birthday Dinner**

#### **Amuse Bouche**

Pork Belly Bites

Manchego & Membrillo on Handmade Crackers

Garlic Butternut Squash Puffs

Prawn Cocktail Lettuce Cups

#### **Starters**

Duck, Apricot and Pistachio Terrine with Cornichons, rustic French bread

Or

Hot Potted Venison Ragù with Potato and Pickled Red Cabbage

#### **The Main Event**

##### **Surf & Turf**

Fillet Steaks served with Canadian Lobster Tails smothered in Garlic Butter.  
Served with Potatoes Anna, Tender-stem Broccoli, Peas and Cabbage, Parisian Carrots.

Red Wine Sauce to Serve

#### **Desserts**

**Chocolate Pots** – served with handmade biscuits, crushed caramelised hazelnuts and raspberries.

**Lemon & Blackberry Trifle** – beautifully light sponge, Crème Patisserie with Blackberries, Limoncello and Amaretti biscuits.

#### **Cheese**

Cheeses, Grapes, Apple & Celery with Homemade Crackers and Eccles Cakes

#### **Petit Four & Coffee**