

www.forksandcorks.co.uk info@forksandcorks.co.uk

SET MENU 1

TOMATO AND BASIL SOUP SERVED WITH A BREAD ROLL & BUTTER

PAN FRIED CHICKEN BREAST WITH ASPARAGUS & CREAM SAUCE ROASTED NEW POTATOES SELECTION OF VEGETABLES

CHOCOLATE & CARAMEL TART (GLUTEN FREE) WITH CHOCOLATE SAUCE

COFFEE

SET MENU 2

HAM AND PEA TERRINE SERVED WITH CHUTNEY & MELBA TOAST

ROAST PORK LOIN WITH CIDER GRAVY ROAST POTATOES, BRAISED RED CABBAGE SELECTION OF VEGETABLES

APPLE TART WITH CHANTILLY CREAM

COFFEE

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SET MENU 3

COLD POACHED SALMON SERVED WITH HOLLANDAISE SAUCE & BROWN BREAD & BUTTER

BRAISED LAMB RUMP WITH REDCURRANT GRAVY FONDONT POTATO,
BABY CARROTS & BROCCOLI

LEMON TART WITH FRESH RASPBERRIES

COFFEE

SET MENU 4

HONEY ROASTED PARSNIP & APPLE SOUP TOPPED WITH CROUTONS, CRISPY APPLE FLAKES

SLOW BAKED CHICKEN BREAST WRAPPED IN PARMA HAM
& STUFFED WITH RED PIMENTO MOUSSE
SERVED WITH A PINK PEPPERCORN & CREAM SAUCE
SEASONAL VEGETABLES &
CHATEAU POTATOES

DOUBLE CREAM ETON MESS
MADE WITH FRESH STRAWBERRIES & RASPBERRIES

COFFEE

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SET MENU 5

SMOKED SALMON, CRAB & PRAWNS
SERVED WITH LEMON, DILL & BLACK PEPPER DRESSING
& FRESH SOUR DOUGH LOAF

BRAISED RUMP OF ENGLISH LAMB
COOKED IN A SWEET REDCURRANT SAUCE
ON A BED OF BRAISED RED CABBAGE
SERVED WITH SEASONAL VEGETABLES &
DAUPHINOISE POTATOES

FRESH STRAWBERRIES & MELON
MARINATED IN A PEACH LIQUOR SYRUP
& VANILLA POD ICECREAM

COFFEE

SET MENU 6

GRILLED HALLOUMI SERVED WITH ROASTED VEGETABLES & A BALSAMIC DRESSING

FILLET OF BEEF WELLINGTON
WITH PANCHETTA & MUSHROOM DEXELLE &
A RICH RED WINE SAUCE
SERVED WITH SEASONAL VEGETABLES &
CHATEAU POTATOES

PEACH, LEMON & RASPBERRY TART
WITH RASPBERRY COULIS & CRÈME ANGLAISE

COFFEE

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