



## Owners & Trainers

### SAMPLE MENU

#### Hot Selection

Sliced medium rare sirloin of beef with a peppercorn sauce

Roasted pork loin – pan gravy- apple sauce

Puff pastry wellington with vegan jus

Sauté new potatoes with fresh rosemary

A panache of green summer vegetables

#### Cold Selection

Antipasti charcuterie platter with parma ham, chorizo and Danish salami

Served with olives and artichokes

Smoked fish platter featuring Trout, mackerel and salmon

Mixed salad served with her vinaigrette

#### Dessert

Freshly baked cookies/Brownies and Open fruit and cream scones

Please inform your server if you have any food allergies, intolerances or dietary requirements. Data is obtained from our approved suppliers. As with any catering establishment there is always the potential for cross contamination to occur.

While we endeavour to prevent this as far as possible, the nature of allergens means we cannot fully guarantee that cross contamination has not occurred.

