



SPORTSMANS DINNER

28TH MARCH 2024

Starters

Ham hock & belly pork terrine

Slow cooked ham hock and belly pork cooked in cider, pressed with mustard, shallots & parsley served with celeriac remoulade, crackling sticks

~0~

Slow roasted tomato & red pepper soup

Served with garlic croutons, basil pesto

Main courses

Slow cooked lamb shoulder

Served with ratatouille vegetables, fondant potatoes, red wine jus, mint sauce

~0~

Chicken forestiere

Chicken cooked in a creamy wild mushroom, bacon, onion and chestnut sauce, served with mashed potatoes, carrots, broccoli

~0~

Vegetable lasagne

Layers of Mediterranean vegetables in a tomato sauce and sheets of pasta topped with creamy béchamel sauce and cheese served with salad and garlic bread

Desserts

Strawberry and baileys cheesecake

creamy mascarpone and Bailey cheesecake finished with a strawberry jelly served with strawberry and vanilla compote and chantilly cream

~0~

Sticky banana pudding

Banana sponge pudding served with toffee sauce and clotted cream