

THE OLD HALL CAISTER

MENU 'B'

Chefs soup of the Day
with Garlic & Coriander Croutons

Prawns & Crayfish salad with Marie Rose Sauce
Served with Brown Bread and Butter

Fan of Melon & Parma Ham
Served with Raspberry Coulis

Hot Breaded Brie Wedges
Served with Orange & Cranberry Sauce

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Braised Beef in Red Wine with Shallots and Roasted Garlic
Served with Duchess Potatoes and Seasonal Vegetables

Breast of Chicken with White Wine and Mushroom Sauce
Served with Asparagus Tips, Duchess Potatoes, with Fresh Vegetables

Local Fresh Fillet of Salmon with Sautéed Prawns & Hollandaise Sauce
Served with Vegetables and Duchess Potatoes

Wild Mushroom Stroganoff with Saffron Rice

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Baileys Cheesecake

Gooseberry & Toffee Crunch

Chocolate Lumpy Bumpy

Apple & Blackberry Crumble

£22.95pp

(please choose 1 items from each course for all your guests)