



TO TICKLE YOUR TASTEBUDS

# MENU

## STARTERS

- SMOKED SALMON MOUSSE  
WITH A CREME FRAICHE & DILL DRESSING
- CHICKEN & PORK TERRINE  
ON A BED OF ROCKET WITH CHUTNEY
- GRILLED GOAT'S CHEESE WITH A BASIL PESTO  
ON A BED OF BABY LEAVES

## MAIN COURSES

- SLOW-ROASTED STUFFED LEG OF LOCAL LAMB  
WITH A REDCURRANT & ROSEMARY GLAZE
- PAN-FRIED COD LOIN  
WITH A HERB & PARMESAN CRUST
- FILO BASKET FILLED WITH PORTABELLA  
MUSHROOMS & SPINACH

## DESSERTS

- TRIO OF DESSERTS (MINI FRUIT MERINGUE,  
CHOCOLATE & CARAMEL POT, CITRUS POSSET)
- PROFITEROLES FILLED WITH CHANTILLY  
CREAM & DRIZZLED OVER CHOCOLATE SAUCE

# WINE SELECTIONS

WHITE:

EL CADEJO SAUVIGNON BLANC  
CHILE

RED:

CASTILLO DE MONTORO TEMPRANILLO  
SPAIN



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09.09.2023