

# GOLD MENU PACKAGE

£51.50 per person

## Menu 1

Smoked Salmon and Lobster Terrine served with a  
Lemon Dill Crème Fraiche

*or*

Game Terrine with Grape and Apple Chutney

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Medallions of Beef Fillet served with a Red Wine  
and Shallot Sauce

*or*

Baked Halibut with Crab and Spring Onion Cream Sauce

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Home Baked Cheesecake with a Raspberry Coulis

*or*

Fresh Strawberries with Cornish Clotted Cream  
and home-made Shortbread Hearts

Freshly brewed Inglewood Coffee served with  
Chocolate Mints

## Menu 2

Smoked Salmon and Prawn Parcel on a bed of Mixed Leaves  
with Herb Dressing

*or*

Half Melon filled with Iced Lemon Sorbet and Seasonal Fruits

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Beef Wellington with a Madeira Sauce

*or*

Loin of Lamb with a Rosemary Herb Crust and Pan Juices

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Home-made Lemon Tart

*or*

Chocolate Ganache with seasonal Fruit Coulis

Freshly brewed Inglewood Coffee served with  
Chocolate Mints



### Menu 3

Warm Asparagus and Parma Ham with  
a Lemon Chive Butter

*or*

Lobster Bisque with Brandy and Cream

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Fillet of Pork with a rich Apple and Calvados Sauce

*or*

Roast Guinea Fowl with Braised Leeks and Parsnip Crisps

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Panacotta with a Cointreau and Orange Syrup

*or*

White and Dark Chocolate Torte with Cream

Freshly brewed Inglewood Coffee served  
with Chocolate Mints

### Gold Drinks Package

£21.00 per person

#### On Arrival

One glass of Kir Royale

*or*

One glass of Bellini

*or*

One glass of sparkling wine

#### With the Meal

Half a bottle of red or white house wine

#### For the Toast

One glass of Champagne or Pink Champagne