

STUDENT BALL MENU PACKAGE

Choose one starter, one main course and one desert for your event from:

Starters

(Served with home-made bread)

Ardennes Pate served on mixed endive with a farmhouse chutney

Roast vine tomato and basil soup

A tartlet of Mediterranean vegetables on a bed of seasonal leaves with a balsamic dressing

Iced mango sorbet

Main Courses

(Served with seasonal vegetables and potatoes)

Roast Loin of pork with black pudding stuffing and a sage infused sauce

Herb coated chicken breast served with a devilled sauce

Supreme of salmon in a tarragon sauce

Cheddar basket of Mediterranean vegetables and wild mushrooms in an onion and white wine sauce

Deserts

Crème Brulee

Treacle Sponge with traditional custard

A dark chocolate cup filled with raspberry mouse served with fruit coulis

A rich chocolate fudge cake served with double cream