

# SAPPHIRE *Menu*

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FROM **£37 PER PERSON**

## **STARTER**

**Cream of Tomato Soup** *with basil oil*

**Pressed Ham Hock** *with leeks, peas, mustard and watercress*

**Poached Chicken Salad** *with crispy bacon, egg and mustard dressing*

**Cherry Tomato Risotto**

## **MAIN**

**Chicken Supreme** *with pancetta, leeks, roast shallots and dauphinoise potatoes*

**Roast Turkey Crown** *with Yorkshire pudding and roast potatoes*

**Loin of Pork** *with cream and peppercorn sauce with creamed potatoes*

**Pan Fried Sea Bass** *with Mediterranean vegetables, spiced tomato sauce*

All mains served with seasonal vegetables

## **DESSERT**

**Sticky Toffee Pudding** *with vanilla ice cream*

**Raspberry Crème Brûlée** *with shortbread*

**Salted Caramel Profiteroles** *with toffee sauce*

**Apple Pie** *with clotted cream*

**Freshly Brewed Tea or Coffee** *with mints*

*Served from our station for guests to help themselves*

# RUBY *Menu*

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FROM **£42 PER PERSON**

## STARTER

**Goats Cheese** *with heritage beetroot and basil*

**Cream of Vegetable Soup** *with thyme croutons*

**Classic Prawn Cocktail** *with lemon, brown bread and butter*

**Chicken Liver Parfait** *with tomato chutney and brioche*

## MAIN

**Low & Slow Short Rib of Beef** *with Yorkshire pudding and roast potatoes*

**Duck Breast** *accompanied by sweet potato mash and a thyme jus*

**Roast Chicken Breast** *with new roast potatoes, Yorkshire pudding and thyme jus*

**Pan Fried Salmon** *with lemon & dill velouté and creamed mash*

All mains served with seasonal vegetables

## DESSERT

**Vanilla Panna Cotta** *with strawberries, basil and shortcake*

**Clementine Tart** *with clotted cream*

**New York Baked Cheesecake** *with a berry compote*

**Freshly Brewed Tea or Coffee** *with mints*

*Served from our station for guests to help themselves*

# PLATINUM *Menu*

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FROM **£47 PER PERSON**

## STARTER

**Severn & Wye Smoked Salmon** *with pickle cream, dill and toasts*

**Shaved Duck Salad** *with orange soaked raisins and celeriac*

**Roast Squash and Pumpkin Soup**

**Prawn & Crayfish Cocktail** *with soy noodles*

## MAIN

**Roast Sirloin of Beef** *with Yorkshire pudding, thyme, sea salt and roast potatoes*

**Rump of Lamb, Pressed Shoulder** *roast potatoes and mint gravy*

**Poached Sea Trout** *with new potatoes, crab, chilli, vine cherry tomatoes and lemon*

**Breast of Chicken** *with asparagus, lemon butter sauce and new potatoes*

All mains served with seasonal vegetables

## DESSERT

**White Chocolate and Raspberry Cheesecake** *with a raspberry coulis*

**Traditional Cheese and Biscuit Platter** *with celery, grapes and chutney*

**Summer Fruit Pudding** *with Chantilly cream, vanilla ice cream and a raspberry coulis*

**Dark Chocolate Tart** *with orange crème anglaise*

**Freshly Brewed Tea or Coffee** *with petit fours*

*Served from our station for guests to help themselves*