



THE REGATTA CELEBRATION MENU

STARTERS

Chicken Liver Pate served with Melba Toast
Spiced Pumpkin Soup (V)
Smoked Fish Platter – Salmon, Halibut & Trout
Baked Brie and Spicy Tomato Relish

MAIN COURSES

*All main courses are served with a choice of New Potatoes or Lyonnaise Potatoes
with Roasted Root Vegetables and Fine Green Beans.*

Braised Supreme of Chicken with White Wine and Grape Sauce
Cajun Spiced Rump of Lamb
Beef in Red Wine and Button Mushrooms
Grilled Sea Bass with Fennel Butter
Spanakoppita (Spinach and Feta Filo Pie) (V)

DESSERTS

Lemon Tart and Crème Fraîche
Spotted Dick and Custard
Chocolate Torte and Caramelized Orange
Cheeseboard with Biscuits

Tea/Filter Coffee & Mints

£25 per person

Allergen details are available from the till. Please do not hesitate to ask for details.