

2016 Association Sample Lunch Menu

You may select from the list of main course & desserts as listed below

To create a 2 course menu for £15.00 per person 3 course menu £18.25 per person (Pre-orders required)

STARTERS

Home-made Minestrone soup

With a warm bread roll

Salmon and Smoked Haddock Terrine

With a lime crème fraiche and herb salad

Baked Breaded Brie

With a fruity salsa and rocket salad

Honeydew Melon

With fresh fruit and coulis

MAINS

Roast Chicken Breast

With chestnut stuffing and a creamy mushroom sauce

Beef Casserole

In a rich gravy

Roast Gammon

In a honey glaze

Roast Pork

With Redcurrant jus

Fish Pie

Topped with a fluffy potato crust

Mutton Hot Pot

With root vegetables

Poached Salmon

With a watercress sauce

Roast Turkey

With Chipolatas, Bacon rolls and Stuffing



Comis
AT
MOUNT MURRAY

Vegetable Lasagne (V)
Broad-bean and Pea Risotto (V)
Bound in a mascarpone sauce

All above are served with Seasonal Vegetables and Potatoes

DESSERTS



Pear & Apple Crumble
Served with cream

Banoffee Trifle
Topped with meringue crumb and toffee sauce

Mango Cheesecake
In a chocolate crust

Eton Mess
Meringue and fresh cream studded with soft fruit

Sticky Toffee Pudding
Served with butterscotch sauce

Vanilla Pana cotta (G)

Fresh Fruit Salad (G)
With Fresh Cream

Double Chocolate Brownies
With pouring cream

Lemon Posset
With shortbread biscuit

Selection of Ice cream (G)

Freshly Ground Coffee and Mints