<table>
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<th>Menu A</th>
<th>Menu B</th>
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| Bruschetta of marinated vegetables, torched mozzarella, pesto.  
***  
Braised fillet of chicken, leek and mushroom sauce crushed potatoes,  
***  
Vanilla cheesecake, fruit compote, tuile biscuit.  
***  
Tea or coffee, petits fours. | Smoked chicken, potatoes, peas and crispy chorizo, horseradish dressing  
***  
Baked marinated salmon fillet, bulgur wheat salad, tomato and chilli jam  
***  
Glazed lemon tart, mini meringue, berries.  
***  
Tea or coffee, petits fours. |
<table>
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<th>Menu C</th>
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| Mildly spiced tomato soup, parmesan cheese, herb oil.  
***  
Slow braised beef, pancetta jus, chestnut, seasonal vegetables  
***  
Crème brûlée, shortbread biscuit, fruit compote  
***  
Tea or coffee, petits fours. | Goat cheese mousse, beetroot, candied walnut, leaves.  
***  
Apricot and herb stuffed loin of pork, cider and shallot jus, wholegrain mustard mash, seasonal vegetables.  
***  
Coconut panacotta, ginger bread, baked pineapple.  
***  
Tea or coffee, petits fours. |
| Menu E | | (Vegetarian options available) |
|-------| | | |
| Velouté of cauliflower soup, black pudding crumble  
***  
Slow cooked fillet of chicken, seasonal vegetables, champ, pan jus.  
***  
Fresh fruit salad, home churned sorbet, ginger bread  
***  
Tea or coffee, petits fours. |