



The Academy Function Menus 2019
3 course £25.00 per person/2 course £22.00 per person

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

(Vegetarian options available)