



Menu 1

Fresh Vine Tomato and Thyme Soup
With Croutons of Smoked Poacher Cheese



28 Day Mature Lincolnshire Sirloin of Beef
With Yorkshire Pudding and Horseradish Sauce



Glazed Apple Tart with Clotted Cream
Dusted with Fine Sugar



Coffee and Chocolates

£52.00 per person

Menu 2

Yorkshire Puddings with a Roasted Onion Gravy



Lincolnshire Pork and Leek Sausage Curl
Sat Upon Sweet Potato Mash



Apricot and Ginger Crème Brulee with a Burnt Sugar Crust
With Homemade Cinnamon Shortbread



Coffee and Chocolates

£49.00 per person

Menu 3

House Salad of Poached Pear
With Lincolnshire Blue Cheese, Mixed Olives and Balsamic Glaze



Wild Salmon Supreme
With a Sweet Chilli and Zest of Lime Sauce



White Chocolate and Raspberry Tart
With a Soft Berry Coulis and Crushed Meringue



Coffee and Chocolates

£49.95 per person

Menu 4

Breast of Smoked Chicken, Crispy Bacon and Quail Egg Salad
Finished with a Honey and Mustard Dressing



English Rack of Lamb with a Redcurrant and Port Sauce



Elderflower Jelly with White Chocolate Belgian Mousse
And a Compote of Fresh Raspberries



Coffee and Chocolates

£55.00 per person

Menu 5

King Prawns Bound with a Chilli and Coriander Mayonnaise
Sat upon Crisp Endive Lettuce and Cucumber Ribbons



Prime Beef Steak Cooked in a Beef Stock Gravy
Topped with Stilton Cheese and Encased in Short Crust Pastry



Rhubarb and Ginger Cheesecake
Topped with a Golden Crumb and Served with Crème Fraiche



Coffee and Chocolates

£51.00 per person

Menu 6

Lincolnshire Sticky Sausage
With Onion Marmalade, Honey and Sesame Seeds



Lincolnshire Loin of Pork
With a Bramley Apple and Herb Stuffing
And a Madeira Sauce



Peach and Raspberry Eton Mess
Bound with Double Cream and Salted Caramel Sauce



Coffee and Chocolates

£52.00 per person

Menu 7

Smoked Salmon Pate Wrapped with Smoked Salmon
Served with Toasted Sourdough



Daube of Beef with a Merlot, Shallot and Mushroom Sauce
With Garlic Croutons



Profiteroles Filled with Chantilly Cream
With a Warm Salted Caramel Sauce



Coffee and Chocolates

£52.50 per person

Menu 8

Garden Pea and Mint Soup with Pancetta Crackling



Corn Fed Breast of Chicken
With a Forest Mushroom and Garlic Sauce



Apricot and Cranberry Frangipane Tart
With Raspberry Sorbet



Coffee and Chocolates

£51.00 per person

Menu 9

Chicken and Pork Terrine with Dijon Mustard Mayonnaise



Traditional English Leg of Lamb with Mint Sauce



Butter Pastry Lemon Tart
With Prosecco, Lime and Mint Jelly



Coffee and Chocolates

£53.00 per person

Menu 10

Leek and Onion Tartlet with Baby Rocket Leaves and Balsamic Glaze



Baked Fillet of Seabass with a Lemon Butter Sauce



Belgian Dark Chocolate Brownie
With Chocolate Orange Ice Cream
And Honeycomb Crackling



Coffee and Chocolates

£49.85 per person

Menu 11

Salmon and Scallop Brochettes
With a Butter and Tarragon Sauce



Cannon of Lincolnshire Pork
With a Creamy Apple and Calvados Sauce



Lemon Drizzle Cheesecake with Vanilla Pod Crème Fraiche



Coffee and Chocolates

£53.50 per person

Menu 12

Smooth Chicken Liver Pate
With a Chargrilled Tomato Chutney
And Sourdough Bloomer



Baked Loin of Cod with a Herb Crust
With a Champagne and Chive Sauce



Lemon Posset with Fresh Raspberries
Ginger Cream and Buttered Shortbread



Coffee and Chocolates

£49.85 per person