

PARTY PACKAGE MENU

STARTERS

King Prawns with Chorizo Sausages

Meaty king prawns and chorizo sautéed in a chilli, lime and coriander butter

Chef's warm Caprece (v)

Fried mozzarella ball on a spicy tomato ragu and green pesto

Chicken Liver and Brandy Pâté

Served with caramelised autumn fruit chutney and toast

Homemade Soup of the Day (v)

Served with crusty bread roll and butter

MAINS

Chargrilled Sirloin Steak

Served with grilled beef tomato and field mushroom, accompanied with a black pepper sauce

Chicken Cordon Bleu

Succulent chicken breast filled with ham and Emmental cheese served with cheese sauce

Pan Fried Salmon Supreme with King Prawns and Mussels

Seasoned salmon fillet on sautéed mussels and king prawns finished in a dill crème sauce

Vegetable en Croute (v)

Rested on a gorgonzola cream reduction

All served with panache of fresh seasonal vegetables and seasoned sautéed potatoes

DESSERTS

Trio of Chocolate (v)

Three layers of luxury chocolate mousse on a sponge base with a rich raspberry coulis

Classic Crème Brûlée (v)

Homemade authentic French classic enriched with Belgium white chocolate

Apple and Blackberry Crumble with Custard (v)

Freshly baked in house just for you

Clary's Cheeseboard (v)

Selection of British and Continental cheeses, chutney, grapes, celery and savory biscuits

All dietary requirements can be catered for. GF and Vegan Options are available.