

## **Three Course Plated Menu**

### **Entrée**

*Salmon & Dill Gravlax*

*(Green Pea Puree - Seeded Lavosh - Horseradish Mascarpone)*

*Garlic Roasted Field Mushrooms*

*(Lemon Scented Goat's Cheese - Rocket - Bruschetta)*

### **Main Course**

*Moroccan Rubbed Oven Roasted Chicken Breast*

*(Parmesan Polenta Cake - Balsamic Infused Tomatoes - Ribbon Cucumber Labne)*

### **Alternating with**

*Oven Baked Pork Fillet*

*(Almond, Prune & Anchovy Farce - Fried Sage Mash - Port & Redcurrant Berry Glaze)*

### **Accompanied By**

*Brown Sugar Roasted Carrot & Parsnip Batons*

*Mixed Leaves - Cherry Tomatoes - Balsamic Oil*

### **Sweet Endings**

*Poached Pears Sauterne*

*(Mocha & Raspberry Liqueur Sauces - Citrus Syllabub)*

**Freshly Brewed Tea/Coffee**