

Starters

Thai fish cakes with sweet chilli dipping sauce

Mushroom and stilton bake

Chicken liver pate

Mains

Mushroom roulade on a bed of butternut squash

Chicken roulade with a vermouth cream sauce

Salmon fillet with a cava and tarragon sauce

Honey glazed pork with a red wine sauce

All served with a selection of seasonal vegetables

Desserts

Vanilla Cheesecake with fruit coulis

Chocolate profiteroles drizzled with fresh cream

Dessert trio – Strawberry chocolate skewer, mini cheesecake, profiterole

All served with a complimentary glass of Red, White or Rose wine.

£12.95 (two courses)

£16.95 (three courses)

To discuss your catering requirements please contact a member of the Tom Warnock:

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