

Choose from the following Gold menu options:

Starters

Leek & potato soup with snipped chives

Chicken liver & forest mushroom pate with wild rocket, red onion confit crisp bruschetta

Fantail of cantaloupe melon with ivory coast pineapple, kiwi fruit, physalis & starfruit

Smoked scottish salmon with capers, lime & cracked black pepper

Main Courses

Tournedos of chicken with a pancetta collar, creamed potatoes, sauté of button mushrooms, asparagus & tomatoes with tarragon sauce

Roast loin of Gloucestershire pork with apricot & marjoram stuffing, braised red cabbage, dauphinoise potatoes & calvados jus

London pride sausage, leek and cheddar mash, garden peas served in a giant Yorkshire pudding & country ale gravy

Pastry topped salmon fillet, chardonnay cream, saffron potatoes, sugar snaps and piquillo peppers

Desserts

Fruits of the forest pavlova, dark chocolate drizzle

Fresh cream profiteroles with strawberries

Mango & passion fruit torte with raspberry coulis

Individual baked apple lattice pie served with vanilla custard