



SUMMER REUNION - 30<sup>th</sup> June 2018

### STARTER

#### **Smoked Salmon & Pickled Cucumber on Rye Bread**

*Scottish smoked salmon garnished with pickled cucumber served on a slice of buttered rye bread*

#### **Spanish Ham, Melon & Fig Salad**

*A combination of Spanish ham, cantaloupe melon and Mediterranean figs tossed together in balsamic vinegar dressing*

#### **(v) Cream of Wild Mushroom Soup**

*Soup made from a selection of forest mushrooms and finished with cream served with olive bread & butter*

### MAIN COURSE

#### **Supreme of Free Range Chicken**

*Supreme of chicken stuffed with Yorkshire black pudding  
Coated in breadcrumbs and pan-fried & served with a whisky mustard sauce*

#### **Baked Salmon & Asparagus Parcel**

*Succulent salmon, asparagus with herbs and spices bundled together, cooked in parchment and opened at the table*

#### **(v) Butternut Squash, Aubergine, Feta & Pomegranate Moussaka**

*A rich combination of flavours brought together to give a new variation of moussaka*

**Buttered Jersey Royals**  
**Roasted vegetables**  
**Fresh Tossed Salad with Balsamic Vinaigrette**

### DESSERTS

#### **Strawberries and Cream**

*Fresh English Strawberries served with Cinnamon flavoured Chantilly Cream & Brandy snap*

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#### **French Lemon Tart**

*Soft butter pastry tartlet filled with a tangy lemon sauce garnished with edible flowers and served with double cream*

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#### **Coffee & Chocolate**