



# St. George's Day



## Celebration Dinner - English Menu

Saturday, 23<sup>rd</sup> April 2011

### Starters

- Spring Vegetable Soup
- Game Terrine with Rhubarb & Ginger Chutney
- Cornish Potted Crab, served with Wholemeal Toast
- Deep-fried Somerset Brie, served with Raspberry Coulis
- Pan-fried Mushrooms, served in a Port & Cream Sauce
- Whitby Prawns & Marie Rose Sauce Cocktail

### Mains

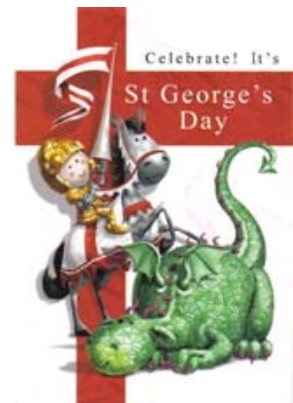
- Slow-cooked Belly of Pork, served with Celeriac Mash, Apple Sauce & Crispy Crackling
- Large Cumberland Sausage Ring, served with Creamed Potato, Garden Peas, & a Rich Onion Gravy
- Beer-battered Cod Fillet, served with Fries and Mushy Peas
- Suffolk Chicken Breast, wrapped in Smoked Bacon, served with a Stilton & Leek Sauce\*
- Barnsley Lamb Chop, served with Minted Gravy\*
- Rich Steak & Kidney Pie (Short-crust Pastry)\*

*\*All mains marked with an asterisk are served with a choice of new or sauté potatoes plus a selection of seasonal vegetables*

### Pudding

- Cheery Bakewell Cheesecake
- Sherry Trifle
- Eton Mess
- Bread & Butter Pudding & Custard
- Spotted Dick & Custard
- Apple Crumble & Custard
- English Cheese Board with Biscuits

Coffee - all finished off with Filter Coffee



£21.00 per person, inclusive of 20% VAT, but not service