

SAMPLE MENU FOR THREE COURSE DINNER

Selection of home made canapes

Warm smoked duck breast and pancetta salad

West country blue cheese souffles

Pancetta and porcini stuffed chicken breasts, with a white wine and
cream sauce

Fillet of sea bass baked with prawns, tomatoes and herbs

Served with a selection of fresh seasonal vegetables

Crème brulee

or

Chocolate bread and butter pudding

Tea or coffee

Price per person: £28.50