

**Formal Dinner Menu**

**Starters**

*Pan Fried Mackerel Fillets with Beetroot, Apple & Fennel*

*Roasted Pumpkin Soup with Sweet Potato Crisps and Crème Fraîche (V)*

**Mains**

*Roast Saddle of Lamb with a Shallot, Thyme & Garlic Stuffing in a Rich Rosemary Jus Served with Gratin Dauphinois & Panache of Vegetables*

*Sweet Potato Gnocci with Sage and Shaved Chestnut (V)*

*Served with Asparagus, Peas & Lemon*

**Dessert**

*Vanilla Cheesecake, Topped with Crushed Pistachios, Raspberries & Strawberry Puree*

*Chocolate Torte Served with Fresh Strawberries and Cream*