

# star & garter



## STARTERS

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Homemade Soup of the Season  
Warm Crusty Bread

Gravadlax of Salmon  
Dill & Lemon Dressing, Potato Salad

Smoked Duck Breast, Walnut and  
Wild Rocket Leaves Salad  
Dijon Mustard Dressing

Chicken Liver Pâté  
Red Onion Jam and Toast

Parma Ham  
Wild Rocket Leaves, Balsamic Dressing  
and Parmesan Shavings

Smoked Mackerel Pâté  
Horseradish Cream and Toasted Bread

## MAINS

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Herb Crusted Rack of  
Lamb on Ratatouille  
Dauphinoise Potatoes

Pan Fried Duck Breast  
Warm Chickpea and Kale Salad with  
Orange Glazed Potatoes

Duxelle Stuffed Chicken Suprême  
Green Beans, Crushed Potatoes and  
Parsley sauce

Supreme of Salmon  
Puy Lentils, Wilted Spinach and Salsa  
Verde sauce

Slow Roasted Belly of Pork  
Pear and Apple sauce, Kale, Pancetta and  
Wholegrain Mustard Mashed Potatoes

Grilled Aubergine and  
Ratatouille 'Cannelloni'  
Wilted Spinach and Mixed Leaves Salad

Fillet of Beef  
Fondant Potatoes, Green Beans and Veal  
Red Wine jus

## DESSERTS

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New York Cheesecake  
Raspberry Coulis

Chocolate and Pecan  
Nuts Brownie  
Vanilla Ice Cream

Lemon Tart  
Raspberry Coulis Or  
Chunky Berries Sauce

Selection of Cheeses  
Biscuits and Chutney

Selection of Ice Cream