

menu

On the Table

Warm Bread and Flavoured Oils (vegan)

Amuse Buse (vegan)

Melon and Ginger Shot Glass

Tomato Tortillas

Rice and Bean Sushi

Onion Bhaji

Starters

Smoked and Poached Salmon Roulade

With Quail's Egg, Chive, Keta, Cream Cheese, Truffle
and Balsamic Dressing

Vichysiosse (vegan)

A chilled Potato and White of Leek Soup

Mains

Rump of Derbyshire Lamb 'Cooked to Pink'

With Wilted Spinach, Aubergine Caviar, Boulangere
Potato, Simple Red Wine Sauce

Mushroom Filo Strudel (vegan)

Wilted Spinach, Aubergine Caviar, Roast Sweet Potato,
Red Pepper Coulis

40th WEDDING ANNIVERSARY MENU

*Starter and Mains
x 20 covers*

menu

Desserts

Lemon Posset

With a Compote of 'Southwell Gooseberries' and Shortbread Biscuit

Vanilla Roast Fruit Salad (vegan)

Brandy Snap Basket, Mint Syrup

Cheeses

Sage Derby

Red Leicester

Two Authentic Cheeses Supplied by the 'Cheese Shop' in Nottingham

Stilton

Direct from 'Tuxford and Tebbutt' in Melton Mowbray
(One of only 5 creameries to produce blue stilton
- the 'King of Cheeses' in the world)

Served with Biscuits, Chutney and Fruits

Blue 'Sheese' (vegan)

A Vegan Cheese served with Vegan Biscuits,
Chutney and Fruits

40th WEDDING ANNIVERSARY MENU

*Desserts and Cheese
x 20 covers*