

# Royal

Champagne and canapes

Prawn cocktail in beetroot and sesame wafers

Beef in mini Yorkshire pudding

Mixed pepper and goat's cheese tartlet (v)

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Dill and Lemon Cured Gravdax of Salmon

Vanilla Mayonnaise – Rhubarb Jam

Sundried Tomato and Basil profiteroles

Bloody Mary Coulis and Basil Oil – parmesan Wafer (v)

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Ale braised blade of beef

Horseradish mash – honey roasted root vegetables -

Caramelised Fennel Tart Tatin

Feta Mousse – Souced Apple and Walnut Salad (v)

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Dark Chocolate Marquise

Burnt Butter Crème Patisserie – Poached Apricot Jelly and Rosemary Tuille

West Country Cheese Board

Selection of cheese served with celery, grapes and chutney

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French macaroons, tea, filter coffee and fruit infusions

