



Menu

Spelthorne Business Awards



Starters

S1: Ham Hock, Picked Carrot & Mustard Terrine, apple, apricot & mint chutney, baby mixed salad, toasted croutes

S2: Oven baked Rosary goat cheese with Portobello mushrooms, spinach, watercress and spicy Cumberland sauce. (V)

Main course

M1: Slowly braised rump of lamb, fondant potato, tender stem broccoli & mangetout, rosemary and red wine reduction gravy.

M2: Balsamic & mustard glazed supreme de volaille (chicken), horseradish infused potato cake, figs, steamed kale with cherry tomato, snap pea, lemon and garlic.

M3: Carrot & Cashew Wellington with Spiced Marmalade, sautéed spinach with radish, honey roasted carrots, tomato and basil sauce. (V)

Dessert

D1: Giant chocolate dipped Bailey's cream profiteroles.

D2: Luxury Black Forest Gateau with blueberry fruit coulis and mint.

