

# Chesterford Menu

## To Start

Terrine of Confit Duck & Pickled Shallots with Granary Toast & Cumberland Chutney

Salad of Smoked Chicken with a Stilton & Walnut Dressing

Poached & Smoked Salmon Pate with Baby Herb Salad finished with Lemon & Dill Dressing

Crab & Spring Onion Tian with Roasted Red Pepper Dressing & Samphire Salad

Chargrilled Halloumi Salad with Sweet Cured Beetroot, Semi-Dried Cherry Tomatoes  
& a Pomegranate Vinaigrette

Courgette, Leek & Goats Cheese Soup Topped with Herb Croutons

## Main Course

\*Rump of Lamb with Glazed Carrots and a Rosemary & Redcurrant Reduction

Slow Braised Blade of Beef on a bed of Wilted Spinach finished  
with a Rich Baby Onion & Smoked Bacon Sauce

Corn Fed Chicken Breast with a Masala & Porcini Mushroom Jus

Pan-fried Halibut with a Tomato, Lemon & Caper Sauce Vierge

Tiger Prawn Brochette on a Fresh Herb & Pea Risotto finished with Parmesan & Truffle Oil

## Vegetarian Selection

Celeriac & Park Honey Tarte Tatin with a Fresh Salsa Verde

Aubergine & Vine Tomato Stack served with a Minted Pea Couscous

All main course dishes are served with seasonal vegetables and potato where appropriate

## Dessert

Rich Chocolate Mousse with a Berry Gel & Cocoa Crumbs

Salted Caramel Cheesecake with Chocolate Honeycomb, Toffee Ice Cream & Coffee Syrup

Caramelised Apple & Sultana Tart served with Crème Anglaise

Passion Fruit Panacotta with Vanilla Tuille Biscuit & Fruit Coulis

\*Individual Cheese Selection with Grapes, Celery and Chutney

Coffee and Mints

# Walden Menu

## To Start

Ham Hock Terrine with Homemade Piccalilli and Sourdough Croutes  
Crispy Duck Salad with Micro Leaf Salad, Mango & Sweet Chilli Dressing  
Classic Prawn Cocktail with Duo of Prawns, Crisp Lettuce & Marie Rose Sauce  
Cream of Mushroom & Tarragon Soup finished with Garlic Croutons

## Main Course

Pan Roasted Chicken Breast Wrapped in Smoked Bacon with Asparagus Velouté  
and Glazed Baby Onions  
Slow Braised Feather Back Steak with a Red Wine Reduction  
Grilled Salmon Fillet with a Seaweed Butter Sauce  
Oven Baked Cod Fillet with a Rustic Provençale Sauce

## Vegetarian Selection

Creamy Blue Cheese and Walnut Baked Field Mushroom  
Indian Spiced Cauliflower Steak with Lime & Apple Chutney, topped with Homemade Onion Pakora  
All main course dishes are served with seasonal vegetables and potatoes

## Dessert

Warm Chocolate & Peanut Butter Brownie with a Fudge Sauce & Macerated Raspberries  
Classic Lemon Tart with Candied Lemon & Lemon Sorbet  
Individual Toffee Apple Crumble with Calvados Custard  
Orange & Cardamom Crème Brulee with Poppy Seed Shortbread  
Seasonal Fresh Fruit Salad with Park Honey, Lemongrass & Basil Syrup

Coffee and Mints