

Menu Selector

Soup Selection

- Cream of Seasonal Vegetables with Herb Croutons
- Sweet Potato and Parsnip
- Minestrone Soup topped with Grated Parmesan
- White Onion and Ginger
- Leek and Potato
- Roasted Vine Tomato with Fresh Basil

Sorbet Selection

- Strawberry and Champagne
 - Green Apple
 - Pink Grapefruit
 - Mango & Ginger

Starters

- Chicken & Peperonata Terrine served with a Fresh Herb Mayonnaise
- Fan of Galia Melon with an Iced Sorbet and Fruit Coulis
- Cod and Pancetta Fishcake with Plum Dressing on a Bed of Mixed Endive
- Shropshire Blue Cheese, Sun-Blushed Tomato and Lentil Terrine served with Seasonal Leaf and a light Vinaigrette
- Potted Salmon and Soft Green Peppercorns with a Lemon and Herb Mayonnaise
- Feta Cheese and Roasted Red-Pepper Tartlet served on a Crisp Saladette
- The 'Cutlers' Hall Salad'-Mixed Endives, Croutons and Lardons of Bacon finished with the House Dressing and Shaved Parmesan
- Smoked Salmon and Cream Cheese Roulade served on Mixed Leaf with a Roasted Vegetable Vinaigrette
- Terrine de Campagne, served with Rustic Chutney and Mixed Endives
- Assiette of Smoked Fish served with a Filo Cup of Honey and Wholegrain Mustard

Main Courses

- Oven Baked Supreme of Chicken with Button Onions, Wild Mushrooms and a Burgundy Jus
 - Supreme of Guinea Fowl served with Leeks and a Ginger Sauce
 - Roast Loin of Pork with a Creamed Mustard and Cider Sauce
 - Entrecôte of Beef marinated in Burgundy Wine and Cracked Black Pepper
 - Cajun Baked Fillet of Salmon served with Herb Cous Cous and Seasonal Vegetables
- Bacon Roast with an Oven Roast Fricassee of Mediterranean Vegetables and a Peach Jus Lie
 - Traditional Roast Sirloin of Beef with Yorkshire pudding and a Red Wine Jus
- Rump of Lamb with a Braised Whole-Wheat and Coriander Risotto in a light Saffron Reduction with a selection of Seasonal Vegetables
 - Slow Roasted Shank of Lamb in Rosemary and Garlic, served on Spring Onion Mash with a Mint and Redcurrant Jus and a selection of Seasonal Vegetables
- Pepper Roasted Fillet of Beef garnished with Wild Mushrooms and Onions and served with a Bordeaux Reduction
 - Supreme of Salmon with a dill white wine sauce

Vegetarian Main Courses

(Charged at the same rate as your selection from main courses)

- Galette of Plum Tomatoes & Mozzarella Cheese with a Pepper & Olive Jus
- A Cheddar Basket of Mediterranean Vegetables & Wild Mushrooms with an Onion & White Wine Cream
- A Pannier of Spinach & Cream Cheese with a Spiced Tomato Coulis
- Gnocchi Tomato & Mozzarella
- Mushroom Stroganoff
- Penne pasta in a Garlic & Mushroom Cream

Desserts & Coffee

- A Tartlet of Apple & Rhubarb Crumble with traditional British Custard
 - Hot Treacle Sponge served with traditional British Custard
 - Crème Brulée (various flavours - made to order)
 - Chocolate Torte served with a Grand Marnier Sauce
- Summer Pudding filled with Rich Red Fruits and served with a Compote of Berries
 - Mango Torte served with a Fruit Coulis
- Home baked American Cheesecake with Butterscotch sauce
 - Plum & Elderflower Bavaois
- A selection of British and Continental Cheeses served with a Fruit Garnish and Savoury Biscuits
- Coffee with After Dinner Mints
- Coffee with Petit Fours

Menu Selector Prices

SOUP	£3.80
SORBET	£2.60

STARTERS

CHICKEN & PEPPERONATA TERRINE	£5.70
FAN OF MELON	£5.70
COD & PANCETTA FISHCAKE	£5.70
BLUE CHEESE & TOMATO TERRINE	£5.70
POTTED SALMON	£5.70
FETA CHEESE & ROASTED RED PEPPER	£5.70
CUTLERS' HALL SALAD	£5.70
SMOKED SALMON & CREAM CHEESE ROULADE	£7.00
TERRINE DE CAMPAGNE	£7.15
ASSIETTE OF SMOKED FISH	£7.15

MAIN COURSES

CHICKEN SUPREME	£16.60
GUINEA FOWL	£17.20
LOIN OF PORK	£17.20
ENTRECOTE OF BEEF	£19.50
CAJUN SALMON	£16.60
BACON ROAST	£17.35
LOIN OF LAMB	£19.50
SHANK OF LAMB	£19.95
SIRLOIN OF BEEF	£19.95
FILLET OF BEEF	£22.50

ALL VEGETARIAN OPTIONS PRICED AT THE SAME RATE AS YOUR CHOSEN MAIN COURSE)

DESSERTS ALL £5.30

FAIR TRADE COFFEE and TEA with MINTS	£2.15
FAIR TRADE COFFEE and TEA with PETIT FOURS	£2.40

All Prices are inclusive of VAT