·ANDREW HOLMES·

MENU TWO

CANAPÉS

PEAR, BLUE CHEESE AND PROSCIUTTO WRAP

SMOKED CHICKEN AND COURGETTE TARTLET

BEEF CARPACCIO CROSTINI WITH A WASABI MAYO

MINI SWEET POTATO AND SPICED CHICKPEA FALAFEL
WITH TZATZIKI

STARTER

CHARGRILLED PEACH, TOONSBRIDGE MOZZARELLA AND ROCKET SALAD WITH A BALSAMIC GLAZE

MAINS

BAKED HAKE WITH PISTACHIO AND LIME CRUST, WARM SALAD OF MANGETOUT, GREEN BEANS AND CHILLI HOLLANDAISE SAUCE

OR

ROASTED CORNFED CHICKEN SUPREME WITH SUNDRIED TOMATO, RICOTTA, PARMESAN AND BASIL FILLING WITH BAKED POLENTA AND BASIL PESTO CREAM

DESSERT

TRIO OF LEMON POSSET, CHOCOLATE FUDGE BROWNIE
AND SUMMER FRUIT TRIFLE

TEA & COFFEE

MID-NIGHT FEAST

“DOWLINGS” HOMEMADE PORK AND LEEK SAUSAGES WITH
FIREHOUSE FRESHLY BAKED BUNS AND SMOKED
TOMATO RELISH