



VARR

NUMBER 1 CHOICE

SUITABLE FOR LUNCH & DINNER PARTIES

£50PP

**A SELECTION OF FISH, MEAT, VEGETARIAN
& SAVOURY CANAPÉS ON ARRIVAL**

FOLLOWED BY

GRAZING PLATTERS - FOR SHARING AT THE TABLE

IBERICO HAMS AND PRESERVED MEATS
MANCHEGO CHEESE AND PARMERSON SHAVINGS
SPANISH OLIVES AND SUNDRIED TOMATOES
CHOICE OF DIPS: HUMMUS, GUACAMOLE & TOMATO SALSA
SELECTION OF HOMEMADE BREADS

MAIN COURSE

POACHED BREAST OF CHICKEN

STUFFED WITH HALLOUMI CHEESE, WRAPPED IN PANCETTA
& SERVED WITH A CREAM & WHITE WINE SAUCE
SAUTÉ POTATOES & SEASONAL VEGETABLES

PAN FRIED SALMON FILLET

BUTTERED NEW POTATOES, SEASONAL VEGETABLES PRAWN &
ASPARAGUS SAUCE

ROASTED VEGETABLE TART

NEW POTATOES, GREEN SALAD (VE)

DESSERTS

HOMEMADE APPLE PIE, PROFITEROLES & EATON MESS

PLEASE DISCUSS ANY DIETARY REQUIREMENTS
OR ALLERGENS AT TIME OF BOOKING

A DISCRETIONARY 10% SERVICE IS ADDED TO YOUR BILL