**Starters**

Tomato and basil soup, herb croutons (V)

Galia melon, berry compote, fruit sorbet (V)

Pate of farmhouse chicken and pork, spiced fruit chutney, herb toasts

**Mains**

Chicken supreme, chicken gravy

Porchetta, slow cooked and rolled loin and belly of pork, apple sauce and roast gravy

Fillet of seabass, roasted mediterranean vegetable sauce

**(all served with fresh seasoned vegetables and roast potatoes)**

Wild mushroom gnocchi, garlic sauce, pesto and parmesan salad (no veg or potatoes) (V)

5 bean tagine (Vegan) (no veg or potatoes)

**Desserts**

Choux pastry profiteroles, toasted almonds and chocolate sauce

Eton mess, meringue, forest fruits, home baked shortbread

New york style cheesecake, mixed berries, fruit coulis

Dark chocolate and cherry cheesecake (Vegan)