

# REDFORD PACKAGE MENU SELECTOR

## Starters

Minestrone soup with garlic & herb croutons

Smoked haddock chowder with snipped chives

Seafood terrine drizzled with lemon and lime dressing

Caramelised red onion & goat's cheese tart with wild rocket & balsamic dressing

Smoked chicken & avocado salad with raspberry vinaigrette

Salad of feta cheese, roasted peppers, sunblush tomatoes & olives with pesto dressing

Spiced confit of duck with spring onion noodle salad, honey & soy dressing

## Sorbet/Jelly

Choose a sorbet or jelly from Chef's selector.

## Main Course

Slow cooked shank of lamb with roasted root vegetables & herb mash

Breast of chicken stuffed with spinach & sundried tomatoes, with provençale sauce, medley of roasted Mediterranean vegetables and new potatoes

Roast leg of lamb with red wine & rosemary sauce, seasonal vegetables, and roast new potatoes

Roast sirloin of beef, Yorkshire pudding, port & horseradish sauce, seasonal vegetables and roast new potatoes

Moroccan style chicken with almonds, apricots & coriander, cous cous and rocket salad

Roast loin of pork with baked baby apple, Calvados sauce, seasonal vegetables and roast new potatoes

Baked fillet of cod with a herb crust and spiced tomato sauce, seasonal vegetables and roast new potatoes

## Dessert

Espresso crème brulee with amaretti biscuits

Strawberries in a brandy snap basket with clotted cream & fruit coulis

Profiteroles with hot chocolate sauce

Chocolate torte with red berry compote

Warm apple tart with vanilla ice cream

Chocolate & pistachio mascarpone cheesecake

Summer pudding with fruit coulis & clotted cream

## Optional Extra

Platter of cheese & biscuits with celery & grapes  
(Supplement £30 per table of 10)

**Vegetarian and most dietary requirements can be catered for on request.**