

### *Starters*

*Sweet potato and butternut squash soup with lime and coriander crème fraîche*  
*Roasted red pepper and tomato soup with mascarpone cheese*  
*Red onion and goat's cheese tart with dressed leaf, aged balsamic and shaved parmesan*  
*Crab, sweetcorn and coriander fritters with sweet chilli dipping sauce*  
*Thai quinoa salad, seared Tiger Prawns served with lime and coriander pickled vegetables*  
*Marinated Malaysian style chicken skewers with dipping sauce*

### *Main courses*

#### *Vegetarian*

*Roasted butternut squash and roquette risotto with aged balsamic and parmesan crisp*  
*Baked aubergine stack with basil pesto, roasted red pepper and mozzarella*  
*Veggie roast parcel with mixed vegetables, roast potatoes, yorkshire pudding & gravy*

### *Weeks Mains*

*Pan-fried breast of guinea fowl, fondant potato with Jambon Cru wrapped green beans, baby carrots and a grain mustard and tarragon jus*  
*Beef Bourguignon with creamy mash potatoes & tender stem broccoli*  
*Corn fed chicken breast stuffed with sun dried tomatoes and goat's cheese, buttered asparagus, black olive and herbed potato cake*  
*Thai green chicken curry, sticky rice with beansprout and micro herb infusion*  
*Slow roasted belly of pork with crispy crackling, duck fat potatoes, mixed vegetables, Yorkshire pudding and mustard gravy*  
*Teriyaki Marinated fillet of salmon, stir-fried vegetables with noodles*

### *Desserts*

*Hot chocolate fondant with vanilla ice cream*  
*Lemon tart with berry compote*  
*Cappuccino crème brûlée*  
*Apple and berry crumble with Crème Anglaise*  
*Italian style tiramisu*  
*Rich chocolate pots with shortbread biscuits*