

HOSPITALITY SAMPLE MENU

GOLD MENU
SERVED AS A THREE COURSE PLATED MEAL

TERRINE OF CONFIT DUCK
WITH PLUM CHUTNEY AND TOASTED BRIOCHE

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TRIO OF BRITISH SAUSAGES ON BRAISED RED CABBAGE  
WITH MUSTARD MASHED POTATO & CARAMELISED ONION  
GRAVY

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LEMON POSSET
WITH BRAMBLE FRUITS

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COFFEE, ENGLISH TEA  
& FRUIT INFUSIONS

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CHOCOLATE TRUFFLES

