

## **Menu for 250 guest charity banquet**

### **Starter:-**

- Beetroot and gin cured salmon gravadlax with horseradish cream, dressed with lamb's lettuce.
- Roasted balsamic glazed beetroot with horseradish cream and a rocket salad. (V)

### **Main course:-**

- Roasted beef strip loin on truffled pomme puree, with roasted chantenay carrots, tender stem broccoli and a red wine jus.
- Charred and roasted baby aubergines and red peppers, with truffle mashed potato, roasted chantenay carrots and tender stem broccoli, topped with crumbled feta cheese. (V)

### **Dessert:-**

- Sticky toffee pudding with a whisky butterscotch sauce and vanilla bean ice cream.
- Roasted peaches in a spiced vanilla syrup, with candied walnuts and vanilla ice cream. (GF)

