



Eynsham Hall

Starters

Chicken noodle soup

Cold tomato Gazpacho soup (v)

Terrine of ham hock, Red onion marmalade

Poached mushrooms with garlic herb cream served with crostini and mixed leaves (v)

Beef tomato stuffed with prawn cocktail, Black Olive Salsa

Caesar salad with chorizo sausage, garlic croutons, anchovies and parmesan shavings

Main Course

Char grilled leg of lamb steak, fondant potato, asparagus spears and redcurrant, rosemary jus

Roasted pork chop, champ mash potato, grilled apple slice and white wine mushroom sauce

Poached salmon fillet on the bed of linguine pasta with basil cream

Pan fried gilthead bream, wilted spinach, buttered new potatoes with citrus butter

Crepes stuffed with spinach and ricotta cheese, red pepper coulis (v)

Butter bean, potato & red onion Croquettes, tomato and chive sauce (v)

Desserts

Fresh cream profiteroles, dark chocolate sauce

Orange bread & butter pudding, crème anglaise

Cherry parfait with berry compote

Fresh Fruit Salad with Fruit Coulis

Cheese Plate with celery, grapes, Quince Jelly and crackers

Assorted Ice-Cream on a Meringue Base



Coffee