



Christenings, Naming Day & Baby Showers

Fresh Seasonal Soup of the Day
Served with brown soda bread and country butter

Chicken & Mushroom Bouchée
Cream velouté, crisp puff pastry case

House Smoked Delice of Salmon
Natural yogurt & hazelnut dressing

Warm Bluebell Goats' Cheese & Sundried Tomato Bruschetta
Seasonal leaves, balsamic reduction

Pan Seared Slice of Inch House Black Pudding
Wild berry compote, fine leaves

Grass Fed Black Angus 8oz Sirloin Steak (£5 supplement)
Roasted portobello mushroom, triple cooked chips, cracked black pepper cream

Pan Seared Chicken Supreme
Infused with thyme & lemon, tarragon jus

Duet of Salmon & Seabass
Buttered asparagus, basil oil

Marinated Pork Chop
apple & plum compote, cider gravy

Goats Cheese & Mediterranean Vegetable Parcel
rocket salad and sun-dried tomato aioli
Selection of Mixed Vegetables & Potatoes

Homemade Apple Pie
crème anglaise, fresh cream

Fresh Strawberry & White Chocolate Cheesecake
Chantilly cream

Selection of Ice Cream
in a wafer basket with butterscotch sauce

Lemon & Ginger Posset
Fruit of the Forest compote, sable biscuit

Rich Chocolate Torte
vanilla ice cream, raspberry reduction

Freshly Brewed Tea & Coffee



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*Supreme of Chicken 'A La King' Fricassee of Chicken & Capsicum
Pepper with Onion, Tarragon Cooked In a Cream Sauce – Basmati
Rice, Buttered Baby Potatoes*

*Beef Stroganoff Tender Strips of Beef with Mushroom & Julienne of
Gherkin in a Paprika Cream Sauce- Basmati Rice, Buttered Baby
Potatoes*

Moroccan Lamb Tagine, fragrant Cous Cous and Harissa Yoghurt

*Homemade gnocchi, grilled spring vegetables, roast red pepper,
rocket & tomato ragout*

*Carved Salmon en crouete, with Buttered Spinach, Dill and White Wine
Cream,
Buttered Baby Potatoes and Crisp Salad
Selection of Kilmurry Desserts*