

Theme Night

Starters

Cream of Mushroom and Celeric Soup
garlic bread and cheese twist.

Smoked Salmon and Crayfish Pate
melba toast and lemon salad.

Mamma Mia Spanakopite
Baked spinach and feta cheese parcels
with Tzatziki dip.

Fan of Gala Melon soaked in Pimms Syrup
with blackcurrant sorbet.

Mains

Slow Pot Roasted Shoulder of Lamb
with a rosemary and port sauce
braised red cabbage and creamy mash.

Salmon and Prawn Wellington
with mushroom and parsley veloute
battered new potatoes.

Mamma Mia Kalamata Chicken
Pieces of Chicken cooked in red wine, garlic, tomatoes
olives and rosemary
Served with rice.

Vegetarian Butternut Squash and Leek Risotto
with stilton cream sauce
wild rocket salad.

All served with Seasonal Vegetables.

Dessert

Mamma Mia Baklava

Filo pastry filled with honey, pistachios, lemon
soaked in honey

Three Layered Chocolate Torte

fresh cream and tulle biscuit.

Sharp Lemon and Raspberry Meringue

with minted clotted cream.

Coffee, Mints, Chocolates.

£32.00 per person

(min. 8 people)

www.chef2dine4.co.uk

Contact us on **01603 560372** or **07890 209441**