

Hen Night Menu

Starters

Homemade Butternut Squash Soup
with coriander Crème Fraiche.

Sautéed Wild Mushrooms in a Garlic Cream Sauce
On toasted Rosemary Bread.

Mains

Fillet of Salmon Roasted in Cajun Spice
Topped with Asparagus tips
Glazed with Hollandaise Sauce.

Supreme of Chicken Poached in White Wine
Finished with a Basil and Chorizo Sauce.

Vegetarian

Asparagus & Leek Strudel
With a Sweet Pepper Sauce

All dishes are served with Fresh Seasonal Vegetables and Potatoes.

Dessert

Fresh Lemon Tart served with Raspberry Salad
and
Clotted cream

Homemade Toblerone Cheesecake
on a
Pool of Warm Chocolate Sauce.

£30.50 per person
(min. 8 people)

www.chef2dine4.co.uk

Contact us on 01603 891554 or 07890 209441