

Summer Ball Menu

Saturday 17th June 2017

Starter

Sweet Honeydew Melon
Cupped with Local Berries Apricot Coulis Mint Syrup

Main Course

Roast Sirloin of Scottish Beef
Resting on a Cappuccino of Wild Mushrooms glazed with a Rich Burgundy
& Shallot Meat Glaze

(Vegetarian/Fish option is available to order 1 week in advance)
*Pave of Tay Salmon & Lemon Sole presented with Normandy Mussels and Chablis
Cream Fondue*

Dessert

French Apple and Calvados Tart
Cupped with Honey scented Parfait & Caramel Sauce

(Cheese option available in replace of above dessert option to book 1 week in advance)
Mature Colsten Basset Stilton /Hereford Hop Cheddar Celery Chutney Crackers

Tea/Coffee and After Dinner Mints

Only £30 per person

**We look forward to seeing you there, tickets are available
from the Bar or contact 0121 553 4637.**

All Visitors Welcome