



OVATION

Dinner and Music Menu

Starter

Poached pear and stilton salad
toasted walnuts, port syrup

Main Course

Free range chicken supreme
rosemary roasted new potatoes,
seasonal greens, coq au vin sauce

Mille Feuille of wild mushrooms (v)
shallots, jerez cream,
and toasted hazelnuts

Dessert

Chocolate brownie
pistachio ice cream, orange Anglaise

Coffee

*Requests for the vegetarian option are required two days
before the event takes place*