

Wyatt PAVILION

at THE SCHOOL HOUSE

Glass of Bucks Fizz on arrival.

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Menu

Chef's homemade leek and potato soup.

Smoked salmon and prawn salad with a marie rose sauce.

Chicken and duck liver pate, caramelised red onion chutney and melba toast.

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Roast breast of chicken filled with cranberries wrapped in pancetta with gravy.

Grilled fillet of Hake with Samphire, chorizo and cherry tomatoes.

Portobello mushroom, brie, hazelnut wellington with sliced peppers in a creamy sauce.

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Selection of fresh market vegetables and roast potatoes.

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Pornstar cheesecake with a passion fruit glaze.

Black forest Gateaux Chocolate sponge, Chantilly cream and cherries, flavored with kirsch syrup and hand finished with cherries and chocolate

Lemon Charlotte Delice Tangy lemon mousse with cream and fresh lemon zest, lined with a biscuit coullier.

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Fresh ground coffee

Bar opens at 7.00 p.m. Dinner served at 7.30 p.m. Dancing until
midnight.