Gala Dinner – Saturday 12th September 2026 - Menu Selector

Starters

French Onion Soup
Topped with garlic & chive snippets and parmesan Croutons

Brussels Pate
Served with a tangy red onion chutney and toasted brioche crackers

Slices of Honeydew Melon
Served with plump Norwegian Prawns on a bed of continental leaves drizzled with a brandy scented sauce

Main Courses

Pan Fried Supreme of Chicken
Served with sauteed button onions, bacon lardons & mushrooms, finished with a white wine & wild mushroom sauce

Traditional Roast Beef
Served in traditional style with Yorkshire Pudding, horseradish & rich pan gravy

Poached Salmon
Served with a white wine & dill sauce delicately poached & served with new potatoes

Vegetable Wellington (V)
Encased in golden pastry edged with a rich white wine sauce

Desserts

Apple Pie
Served with Whipped Cream

Fresh Fruit Salad
Served with fresh cream

Taut au Citron
Served with a Chantilly cream & seasonal berries

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Followed by Freshly Brewed Tea, Coffee and After Dinner Mints

Name	Starter	Main Course	Dessert