

Quarter & Semi Finals

POST PARADE

CHEF'S SEASONAL SOUP **V**

served with herbed croutons

DUCK LIVER PÂTÉ

served with sourdough toast, mixed leaves
and red onion chutney

ANTIPASTO PLATTER

selection of Italian meats and cheeses, olives
topped with flakes of parmesan and fresh
basil

ACROSS THE BOARD

SLOW BRAISED LAMB SHANK

braised in a rich red wine and mint jus served
on a bed of creamy mash and red cabbage

FRESH COD WRAPPED IN PARMA HAM

poached cod wrapped in parma ham and
delicate tomato and pepper sauce served with
dauphinoise potatoes and wilted spinach and
green beans

SAVOURY ROAST VEGETABLE TART **V**

roasted Mediterranean vegetables in a
pastry case with crispy onions and a
balsamic glaze

BACKSTRETCH

HOME MADE SUMMER FRUIT BREAD & BUTTER PUDDING

served with custard or cream

FRESH FRUIT SALAD

served with chantilly cream

TEA/COFFEE & MINTS