Hen Night Menu

Starters

Homemade Butternut Squash Soup with coriander Crème Fraiche.

Sautéed Wild Mushrooms in a Garlic Cream Sauce On toasted Rosemary Bread.

Mains

Fillet of Salmon Roasted in Cajun Spice
Topped with Asparagus tips
Glazed with Hollandaise Sauce.

Supreme of Chicken Poached in White Wine Finished with a Basil and Chorizo Sauce.

Vegetarian

Asparagus & Leek Strudel With a Sweet Pepper Sauce

All dishes are served with Fresh Seasonal Vegetables and Potatoes.

Dessert

Fresh Lemon Tart served with Raspberry Salad

and

Clotted cream

Homemade Toblerone Cheesecake

on a

Pool of Warm Chocolate Sauce.

£30.50 per person (min. 8 people)

www.chef2dine4.co.uk

Contact us on 01603 717910 or 07890 209441