

# Theme Night

## Starters

Cream of Mushroom and Celeric Soup  
garlic bread and cheese twist.

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Smoked Salmon and Crayfish Pate  
melba toast and lemon salad.

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Mamma Mia Spanakopite  
Baked spinach and feta cheese parcels  
with Tzatziki dip.

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Fan of Gala Melon soaked in Pimms Syrup  
with blackcurrant sorbet.

## Mains

Slow Pot Roasted Shoulder of Lamb  
with a rosemary and port sauce  
braised red cabbage and creamy mash.

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Salmon and Prawn Wellington  
with mushroom and parsley veloute  
battered new potatoes.

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Mamma Mia Kalamata Chicken  
Pieces of Chicken cooked in red wine, garlic, tomatoes  
olives and rosemary  
Served with rice.

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Vegetarian Butternut Squash and Leek Risotto  
with stilton cream sauce

wild rocket salad.

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All served with Seasonal Vegetables.

## Dessert

Mamma Mia Baklava

Filo pastry filled with honey, pistachios, lemon  
soaked in honey

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Three Layered Chocolate Torte  
fresh cream and tulle biscuit.

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Sharp Lemon and Raspberry Meringue  
with minted clotted cream.

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Coffee, Mints, Chocolates.

£32.00 per person

(min. 8 people)

[www.chef2dine4.co.uk](http://www.chef2dine4.co.uk)

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