



## Spring Lunch with Awards

Hartsfield Manor

Sunday May 19th

### MENU

#### Starters

Tomato and basil soup with croutons (v)

Ham Hock and garden herb terrine with piccalilli, dressed leaves and toasted ciabatta

Salmon and red pepper fish cakes with watercress mayonnaise

Honey glazed goats cheese with roasted sweet peppers, sun blushed tomato dressing (v)

#### Main Course

Rump of lamb served with fondant potato, spring greens and a redcurrant jus.

Roast supreme of guinea fowl served with fondant potato, parsnip puree and a red wine jus

Grilled fillet of hake served with potato cake, braised fennel and a spinach and cream sauce

Mediterranean roasted stuffed peppers with cous cous and a basil oil

#### Desserts

Warm apple tarte Tatin with vanilla ice cream

Vanilla and mascarpone crème brulee with shortbread

Rich chocolate torte with raspberry sorbet

Selection of cheese and biscuits served with quince jelly and grapes

Tea and coffee