

Hi Each person needs to choose one Starter, One Main and One Desert from the Menu below, and let Robert know asap. But no later than 12<sup>th</sup> Jan 2024

Mercure Hotel

**Chefs Special Menu**

**Starters**

- Garlic mushrooms, served on Toasted sourdough bread
- Plaice Goulons on a crisp salad topped with a tartar sauce.
- Leek & Potato soup, **Veg/Ve**
- Melon served with a Mint and a fruit Coulis (i.e a fruit puree, used as a sauce) **Veg/Ve**

**Main Courses**

- Honey Roast Gammon, with roasted seasonal veg and parmentier potatoes (i.e Mini roast potatoes covered in herbs and garlic) and a parsley Sauce
- Florentine Fishcake, minted peas and parmentier potatoes
- Lemon & Tyme Breast of Chicken, a white Wine sauce + seasonal veg + parmentier potatoes
- Aubergine parmigiana served with a rocket leaf salad **Veg/Ve**

**Deserts**

- Vanilla panna cotta
- Chocolate fudge cake
- Rhubarb & ginger Cheesecake **Veg/Ve**
- Fresh Fruit Salad **Veg/Ve**

Tea & Coffee

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Please Complete and return to – Robert Allender wrda@ntlworld.com

Name(s) ..... Menu Choices ..... Starter..... Main ..... Desert.....