



Banquet Menu

Starters

Option A

Yacht Club Hors d'oeuvres

(Cream Cheese and Smoked Salmon, Hoi Sin Duck Pancake, Hummus and Sun Blush Tomato, Quail Egg Mayo & Cucumber)

Option B

Melon Rosette (V)

(Pineapple, Tarragon and White Wine Syrup)

Mains

Option A

Herb-Crusted Chicken Supreme

(Served with cabbage & bacon pomme puree, carrot & swede batons, and Madeira Jus)

Option B

Carrot Wellington with Spiced Marmalade (V)

(Served with Herb Pomme Puree, Swede & Carrot batons & Rich Tomato Sauce)

Desserts

Option A

Rhubarb & Ginger Cheesecake (GF)

Option B

Glazed Lemon Tart (GF)

