



## Owners and Trainers menu

Friday 19<sup>th</sup> and Saturday 20<sup>th</sup> April 2024

### *Main offer*

Chicken

Chicken Breast served with a white wine and tarragon sauce finished with baby onions and chestnut mushrooms. Served with sauteed spring greens, and garden peas and new season potatoes with olive oil and sea salt

Saffron and mushroom risotto with dressed rocket leaves, parmesan crisps, & wild sage and garlic oil

(V)

### *Premiere buffet boards.*

Honey & mustard roasted gammon loin, selection of meat or vegetable terrines, vegetarian tartlets, & vegan wellingtons, assorted chutneys, and breads

### *Daily salads*

Garden leaf salad with cherry tomatoes, cucumber, and shallots.

Potato, red onion, and chive salad bound in vinaigrette.

Cous cous salad with fire roasted vegetables and coriander.

Traditional coleslaw

### *Plated desert*

Glazed lemon tart, lemon curd and sweetened vanilla cream.

