



## Owners and Trainers menu

11<sup>th</sup> & 12<sup>th</sup> April 2025

### *Main offer*

Roasted pork loin chop flavoured with sage & thyme, buttered colcannon mashed potato, sautéed spring greens & garden leeks, roasted chantonay carrots with dukka spice & smoked maldon salt, and finished with a Dijon mustard café au lait style sauce.

Toasted gnocchi puttenesca with slow cooked vine tomato ragu, marinated olives, lilliput capers, fire roasted bell peppers, Mediterranean herbs, and pesto marinated mozzarella pearls, then finished with dressed rocket leaves.

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*(Vegetarian option served from kitchen)*

### *Meats and terrines.*

Paprika and sage chicken breast and/or rare roasted Berkshire beef, selection of meat and vegetable terrines, Vegetarian tartlets, assorted chutneys, and breads.

### *Spring salads*

Warm new potato salad bound in a fennel and chilli vinaigrette

Coleslaw bound in a garlic mayonnaise

Moroccan Cous cous salad with corriander dressing

### *Plated desert*

Belguim chocolate truffle torte, with salted caramel Chantilly, biscotti crumb and mini marshmallows

