

Menu C

THE CANON'S MENU

Starters

Roasted Butternut Squash Soup, Crispy Onions, Harissa Crème Fraîche
Salmon & Prawn Terrine, Pickled Samphire, Cucumber, Feta, Watercress, Marie Rose Dressing, Bread
Pork & Pistachio Terrine, Caramelized Onion Chutney, Cornichons, Watercress, Bread
Marinated Courgette, Red Endive, Goats Cheese, Walnut & Apple Bruschetta

Main Courses

Maple Roasted Sirloin, Dauphinoise, Beef Jus
Lamb Rump, Boulangère, Mint Jus
Duck Breast, Pomme Anna, Garlic Jus
Cod, Pomme Anna, Roast Chicken Jus
Wild Mushroom, Spinach, Red Onion & Gruyere Wellington, Dauphinoise, Garlic Jus

Desserts

Roast Vanilla & Berry Panna Cotta, White Chocolate & Cocoa Nib
Chocolate Mousse Cake, Raspberry & Honey
Caramelized Carrot Cake, Maple, Macadamia

Followed by Tea and Coffee

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ALLERGEN INFORMATION

Menu Items	Allergen Information
Roasted Butternut Squash Soup, Crispy Onions, Harissa Crème Fraîche	<i>Dairy, Celery, Sulphites, Gluten</i>
Salmon & Prawn Terrine, Pickled Samphire, Cucumber, Feta, Watercress, Marie Rose Dressing, Bread	<i>Gluten, Egg, Crustaceans, Sulphites</i>
Pork & Pistachio Terrine, Caramelized Onion Chutney, Cornichons, Watercress, Bread	<i>Gluten, Nuts, Sulphites</i>
Marinated Courgette, Red Endive, Goats Cheese, Walnut & Apple Bruschetta	<i>Gluten, Dairy, Nuts, Sulphites</i>
Maple Roasted Sirloin, Dauphinoise, Beef Jus	<i>Dairy, Mustard, Celery</i>
Lamb Rump, Boulangère, Mint Jus	<i>Celery, Mustard</i>
Duck Breast, Pomme Anna, Garlic Jus	<i>Dairy, Celery, Mustard</i>
Cod, Pomme Anna, Roast Chicken Jus	<i>Dairy, Fish, Mustard, Celery</i>
Wild Mushroom, Spinach, Red Onion & Gruyere Wellington, Dauphinoise, Garlic Jus	<i>Gluten, Dairy, Egg, Mustard, Celery</i>
Roast Vanilla & Berry Panna Cotta, White Chocolate & Cocoa Nib	<i>Dairy, Gluten</i>
Chocolate Mousse Cake, Raspberry & Honey	<i>Dairy, Egg</i>
Caramelized Carrot Cake, Maple, Macadamia	<i>Gluten, Egg, Dairy, Nuts</i>

Please advise your event coordinator of any allergies or dietary requirements prior to your event