

RACKLEYS

Chiltern Hills

DINNER

£75.00 per person. A choice of two options from each section to offer your guests.

Starters

Chicken Liver Parfait With Onion & Ale Chutney served with Granary Toast & Butter

Classic **Prawn Cocktail** Served with Brown Bread & Butter

Chicken, Smoked Bacon, Avocado Served with a Rocket Salad and Dressing

Warm Asparagus & Goats Cheese Tart with Watercress, Cucumber & Baby Gem Salad (v)

Main Courses

Chicken Breast with Savoy Cabbage, Bacon Lardons, Fondant Potato and Wild Mushroom Jus

Salmon with Buttered Asparagus, Crushed New Potatoes with a Dill & Tomato Concasse Hollandaise Sauce

Lamb rump served with Mashed Potato, Green Beans, Carrots & Gravy

Butternut Squash & Spinach Risotto with Roasted Vine Cherry Tomatoes, Parmesan & Parsnips Crisps (v)

Desserts

Sticky Toffee Pudding with Lacey's Farm Double Cream & Toffee Sauce

Vanilla Cheesecake with Strawberries & Kiwi Fruit

Warm Chocolate Brownie with Double Vanilla Ice Cream

Cheese Board served with Savoury Biscuits, Grapes, Chutney & Grapes – *Supplement £4.50 per head

*Minimum order of 6 per dish