

Residents Evening at The Holly Tree Walberton

Monday 25th March 2019

To Start

Roasted tomato and red pepper soup, rustic bread (GF)

Smoked salmon and chive arancini served with a lemon mayonnaise and rocket

Mixed beets cooked 3 ways, prosciutto crisps, goats' cheese and finished with a walnut dressing (GF)

To Follow

Chargrilled Jerk breast of chicken, creole rice, pineapple, pomegranate and sweetcorn salsa (GF)

Slow cooked Beef Bourguignonne with red wine shallots, fine beans and new potatoes

Grilled fresh mackerel filets served on a niçoise salad with a citrus and basil salad (GF)

Aubergine, tomato, mozzarella and filo tower, served with a tomato sauce (V)

To Finish

Caramel, chocolate and brioche pudding with caramel ice cream

Iced Chocolate parfait with honeycomb and crème de menthe Anglaise

Individual lemon tart with raspberry sorbet

Cheese and biscuits, chutney and celery - **£2.00 supplement**

£20.00 Per Person

House wine only £12.50 per bottle