

J. Gold

THREE-COURSE MENU

STARTERS

Aubergine, cherry tomato and goats cheese stack with a pesto dressing.

Chicken and apricot terrine with toasted onion bread.

Anti-pasta served with olives and sun-dried tomatoes.

Lobster bisque with brandy cream.

Baby baked camembert with honey roasted figs and walnut bread.

MAINS

Herb crusted canon of lamb with a garlic and thyme jus.

Fillet of beef with Forestier mushrooms, confit shallots and rich red wine jus.

Pan fried duck breast served with a plum and papaya salsa.

Grilled Seabass fillets served on oriental spiced vegetables with soya & ginger dressing.

Trio of stuffed vegetables with a tomato broth.

**Served with roast or baby potatoes and fresh seasonal vegetables.

DESSERTS

Rich chocolate and praline truffle with Chantilly cream.

Blackberry and lemon posset with Viennese butter fingers.

Trio of mini chocolate desserts.

Pannacota served with caramelized oranges.

Mango and passion fruit bavarois with strawberry puree.

£45.00

Silver

THREE-COURSE
MENU

STARTERS

- Pork & pistachio terrine with old English chutney.
- Parma ham with roasted figs and bittersweet orange dressing.
- Goats cheese and pine nut mousse and beetroot puree.
- Tempura king prawns with sweet chilli dressing.

MAINS

- Baked chicken supreme filled with sun blushed tomato mousse and wrapped in Parma ham.
- Roast sirloin of beef with bourguignon sauce.
- Roast stuffed leg of lamb with rosemary & thyme stuffing.
- Poached darne of salmon served with a red pepper and balsamic dressing.

**Served with roast or baby potatoes and fresh seasonal vegetables.

DESSERTS

- Apple tarte tatin with vanilla ice cream.
- Passion fruit syllabub served in a brandy snap basket drizzled with chocolate sauce.
- Lemon tart with a raspberry sorbet.

£40.00

Bronze

THREE-COURSE
MENU

STARTERS

Chicken liver pate served with granary toast & onion marmalade.

Smoked salmon and horseradish mousse served with grilled ciabatta & balsamic dressing.

Tomato and roasted pepper soup finished with cream.

MAINS

Roast chicken supreme with coq au vin sauce.

Mushroom and stilton wellington with a mustard sauce.

Roast pork loin served with cider jus.

Baked cod loin with a herb crust and tomato & basil sauce.

**Served with roast or baby potatoes and fresh seasonal vegetables.

DESSERTS

Sticky toffee pudding with a caramel sauce.

Citrus lemon tart served with raspberry coulis.

Chocolate tart with raspberry coulis.

£35.00



INGREBOURNE
COUNTRY CLUB