

£55 PER PERSON 3 COURSE MEAL - COFFEE - ENTERTAINMENT To Book Call 01795 428020 **EVENTS@HEMPSTEADHOUSE.CO.UK**

WWW.HEMPSTEADHOUSE.CO.UK



hempstead house hotel & spa

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HEMPSTEAD HOUSE HOTEL & SPA PRESENTS TRIBUTE SATURDAY, 18TH MAY 2019 - 7.30PM

STARTERS

Leek and Potato Soup (GF)

with crispy leek

Kiln Smoked Salmon (GD DF)

on a celeriac slaw and leaf salad

Chicken Terrine (GF DF)

served with home-made Piccalilli and toasted brioche

MAINS

Pan Fried Chicken Breast (GF)

filled with a pepper farce served with seasonal vegetables on a red pepper coulis

Grilled Sea Bass Fillets (GF)

served on watercress creamed with a selection of turned vegetables and potatoes

Roasted Pepper and Feta Parcel

served on basil puree, with dauphinoise potato and toasted pine nuts, on a bed of ratatouille and seasonal vegetables

DESSERTS

Chocolate Bread and Butter Pudding

served with a home-made custard

Cranachan: Whiskey and Raspberry Parfait

served with a raspberry coulis

Lemon Tart

with a lemon and orange syrup

A Selection of English & Continental Cheeses

served with biscuits, celery and grapes

COFFFF AND PFTIT FOURS

£55 per person

Pre-booking is essential and must be confirmed with a non refundable deposit of £10 per person. Full payment is required minimum 4 weeks prior to the date of event. Please contact us for full terms and conditions.



