

## start

Warm Kellys Pudding with Red Onion Marmalade & Brie drizzled with Chive Cream Dressing

Potted Salmon, Cod, Haddock
Topped with King Prawn, Drizzle of Coconut & Coriander Dressing

Courgette & Parsnip Soup with a Hint of Curry served with a selection of freshly baked breads and scones

## main

Grilled Fillet of Salmon served with buttered straw vegetables and a light Béarnaise Sauce.

Rack of Mayo Lamb
with ratatouille and Lamb Jus

Freshly Carved Turkey and Honey Baked Ham with Chestnut Stuffing, Roast Potato, Homemade Gravy and Cranberry Sauce

Baked Fillet of Hake with a Fish Cream Sauce on a Bed of Spinach.

Roast Sirloin of West Mayo Beef served with Roast Potato , Chasseur Sauce & Yorkshire Pudding

## dessert

Castlecourt Chef's A la Carte Luxury Dessert Medley