

Arlington Menu Choices 2023

Starters

Duck Pâté

Served with red onion marmalade & crostini

Smoked Salmon Mousse

With Mixed Leaf and Crostini

Tomato Bruschetta

Garlic & tomato bruschetta with balsamic vinegar, red onion & olive oil (vegan)

Roasted Red Pepper Soup

With Basil Oil and Croutons (Vegan)

Mains

Stuffed Ballotine of Chicken

Stuffed with mushroom & garlic duxelles, served with creamy mash potatoes, seasonal vegetables and a white wine & mushroom sauce

Beef Bourignon

Braised in a rich red wine jus with mushrooms, carrots, bacon and pearl onions. Served with new potatoes

Pork Medallions

Pork Medallions in a creamy mushroom sauce. Served with creamy mash potatoes, seasonal vegetables & a rich jus

Stuffed Bell Peppers

Stuffed with couscous, mushrooms, spring onion & courgette, served with tomato and olive sauce and a side of salad (vegan)

Beetroot & Butternut Squash Wellington

Vegan & gluten free wellington with chunky beetroot & butternut squash with a balsamic chutney in a golden baked puff pastry. Served with Roast potatoes, seasonal vegetables & a rich jus (vegan)

Desserts

Chocolate Fudge Cake

Served with Chantilly cream

Crème Brulee

Served with shortbread biscuit

Profiteroles

With orange cream & milk chocolate

Vegan Cheesecake

Served with berry compote