

**Amazon Creek**

**Example 7-night Menu**

**SUNDAY**

**CANAPES**

Mini Yorkshire pudding served with homemade horseradish sauce & rare roast beef

Champagne grantita

Salmon Roll stuffed with prawn cream cheese & chilli sauce

**AMUSE BOUCHE**

Duck roll on a Chinese spoon

**STARTER**

Carrot & Ginger soup served with homemade parmesan bread

**MAIN**

Chicken wrapped in pancetta served on mustard mash served with a cream & cider jus

Served with vegetables

**DESSERT**

Caramelised tarte tain with vanilla Ice-cream

Cheese & Biscuit

Coffee & Chocolates

**MONDAY**

**STARTER**

Mint & Pea Risotto with wild Mushroom & Parmesan

**MAIN**

Mustard & Rosemary rack of Lamb served with sauté potatoes Mediterranean vegetable's  
served with a rosemary & port Jus

**DESSERT**

White Chocolate and Lemon Tart served with wild berry coulis

Cheese & Biscuits

Coffee

**TUESDAY**

**STARTER**

Blanched Asparagus with poached eggs & hollandaise sauce

**MAIN**

Teriyaki salmon served with a sesame seed dressing served with noodles & stir-fry vegetables

**DESSERT**

Sticky toffee pudding homemade custard

Cheese & biscuits

Coffee & Herbal tea

**WEDNESDAY**

**STARTER**

Smoked salmon Blini crème fraiche & chives

**MAIN**

Braised belly of pork with a sweet plum sauce served with spinach sweet potato & lemon glazed courgettes

**DESSERT**

Pistachio crème brulee

Cheese & Biscuits

Coffee or herbal tea

**THURSDAY**

**STARTER**

Feta & red onion tartlets served with a balsamic glaze

**MAIN**

Duck breast served with a Madeira & cranberry sauce served with cous cous

**DESSERT**

Ginger Parfait

Cheese & Biscuits

Coffee or herbal tea

**FRIDAY**

**STARTER**

**Mussels in cider**

**MAIN**

**Veal Provençal served with ratatouille vegetables**

**DESSERT**

**Chocolate torte with fresh raspberry compote**

**Cheese & biscuits**

**Coffee & tea**

**SATURDAY - Last Night's Menu**

**Canapé's**

**Chicken Caesar Baskets**

**Sweet Bloody Mary**

**Lime battered King prawns**

**MUSE BOUCHE**

**Seared scallop with parsnip puree & chorizo**

**STARTER**

**Foie Gras Parfait toasted brioche & spiced sultana chutney**

**MAIN**

**Fillet of beef with roasted pickled onions green bean tie, rosti potatoes with vegetable crisps & thyme Beef Jus**

**DESSERT**

**Vanilla & Raspberry Panacotta with mint syrup**

**Cheese & Biscuits served with homemade chutney**

**Coffee & Herbal Tea**

