



# 3 COURSE MENU

## GLOUCESTER CATHEDRAL REMEMBRANCE DINNER





## **STARTERS**

### **Ham Hock Terrine**

**with picalilli, Apple, Lime, Watercress & Brioche Crisp**

### **Heritage Tomatoes (V)**

**with Burrata, Basil, Mint, Pickles & Pink Salt**

## **MAIN COURSE**

### **Ballotine of Chicken in Parma Ham**

**with Onion Puree, Thyme Gnocchi,  
Seasonal Greens & Red Wine Jus**

### **Pan Fried Seabass**

**with Lemon Crushed New Potatoes,  
Tenderstem Broccoli, Confit Tomatoes  
& Caper Butter Sauce**

### **Crown Prince Squash (V)**

### **& Feta Wellington**

**with Tomato & Red Pepper Relish,  
Seasonal Vegetables & Sage**

## **DESSERT**

### **Dark Chocolate Marquise**

**with Strawberries, Passion Fruit & Lemon**

## **WHITE WINE**

### **SOUTHERN LIGHTS**

**Sauvignon Blanc, NZ**

### **ANCORA**

**Pinot Grigio, ITALY**

## **RED WINE**

### **SANTOME**

**Cabernet Sauvignon, ITALY**

### **MANOSO CRIANZA**

**Rioja, SPAIN**

**2x RED & 2x WHITE PER TABLE - EXTRA BOTTLES MAY BE PURCHASED ON THE NIGHT**