



LOLA

Friday 9th November

Menu

Mains

Chicken Piccata

(Breast of chicken pan cooked with capers, lemon & white wine served on a bed of sautéed mushrooms, infused with garlic & white wine)

Or

Seafood Crepe Mornay

(A mixture of white & smoked fish with prawns, encased in a thin pancake, oven baked & topped with a gratinated creamy cheese & Pernod sauce)

Or

Lamb Cutlets Regency

(Three grilled lamb cutlets served with redcurrant, Rosemary & red wine sauce)

Or

Mushroom, pea & Brandy Risotto v

All served with Traditional Seasonal Potatoes & Vegetables

Sweets

Cranberry & Raspberry Tart

(A chocolate pastry case filled with baked chocolate filling, topped with Belgian chocolate mousse, clotted cream mousse, topped with sugar, dusted cranberries & raspberries)

Or

Mango Sorbet with Warm Blackberry Sauce

Coffee

- * Allergens: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur Dioxide.
- * Please inform the catering department if you have any other dietary requirements.
- * All main & sweet orders to be pre-ordered & full payment no later than one week prior to the event.

£27.50 Per head

To book please speak to Julie Turner (Catering Manageress)
Full payment on booking non-refundable.