

Marie' s Birthday Menu

Canapés

GCs Smoked Duck, With Daikon, Mange-tout And Peanuts
Potato And Jamón Croquettes With Salsa Verde
Wild Atlantic Dressed Crab With Fennel And Pickled Radish

Starter

Charcuterie Board

Of Serrano Ham, Chorizo, Salami And Coppacola
With Homemade Pickles,
GC's Own Hot Smoked Salmon ,GC's Citrus Cured Salmon Served
With Dill Seafood Sauce
Homemade Brown Bread And Focaccia.

Mains

Charred Chicken With Lardons, Wild Mushrooms And Tarragon.
Roast Rib Of Beef With Horseradish And Red Wine Jus.
Served Two Ways Medium Rare And Well Done

Sides

Roast Seasonal Root Vegetables With Wholegrain And Parsley Dressing.
Gratin Potatoes.
Baby Boiled Potatoes With Herb Butter

Dessert

Mixed Platters

Passion Fruit And White Chocolate Cheesecake,
Lemon Drizzle With Lemon Curd,
Carrot Cake
Chocolate Brownie.

