



Communion Menu

Starters

Medley of Seasonal Melon, Fresh Pineapple & Mixed Berries
With Mulled Wine Sorbet

Crispy Bacon & Feta Salad with Home Dressing

Smoked Salmon & Spinach Tartlet with Cheddar Cheese on
Seasoned Salad with Balsamic Reduction

Cream of Vegetable Soup

Mains

Roast Stuffed Leg of Lamb with Cabernet & Thyme Jus

Roast Sirloin of Beef on a Champ Mash with Peppercorn Sauce

Supreme of Chicken Stuffed with Potato & Leek stuffing
Wrapped in Bacon & served with Tarragon Cream Sauce

Fillet of Hake

Served with Vegetable Cous Cous & Accompanied by a Tarragon
Sauce

Filo Pastry Crown with Roasted Mediterranean Vegetable
With gratinated Goats Cheese Served with Side Salad

Desserts

White Chocolate and Raspberry Roulade with Fruit Coulis

Homemade Warm Apple Crumble with Custard

Crème Brulee served with a Homemade Biscuit

Rice Pudding with Berry Compote

Lena's Homemade Lemon Mousse

Freshly Brewed Tea & Coffee