



## **Fine Dining Drop Off Menu**

All meals come ready prepared to cook or heat through and are accompanied by detailed cooking instructions.

**Two** Courses £18.95 per person or **Three** Courses £21.95 per person

Please note there is a minimum order of **two** courses for **two** guests for this service  
**Dietary Requirements:** *OAC has indicated on the menus the dishes that can be (GF) (V) etc. Please advise us in advance if these dietaries are required on the order form at the back of pack.*

### **Starters**

Individual Smoked Haddock and Spinach Gratins

Poached and Smoked Salmon Pate with Ciabatta Toasts

Pan seared Duck Salad with Pomegranate and Mint

Parma Ham wrapped Asparagus spears with Pecorino Shortbread

Tomato and Pesto Puffed Tartlet

### **Main Course**

*(all served with seasonal vegetables and potatoes)*

Pan fried Sea Bass with Lemon and Parmesan Sauce

Chicken breast with a Tomato and Basil stuffing and creamy Prosecco Sauce

Fillet of Beef of Wild Mushroom Gratin and Madeira Wine gravy

Herb Crusted Rack of Lamb with Orange and Thyme sauce

Mushroom and Stilton Wellington with an Onion Sauce (V)

### **Desserts**

Chocolate Mousse with a Passionfruit cream

White Chocolate and Raspberry Cheesecake

Zingy Lemon Tart

Pear Tart-tatin

Shropshire Cheese Board with chutney, fruit and biscuits