



D I N N E R M E N U

One Course £18, Two Courses £24, Three Courses £30



S T A R T E R

HOMEMADE SOUP (V)

Warm crusty bread roll & butter.

BLACK PUDDING & GOATS CHEESE

Baby leaf & balsamic glaze

SMOKED SALMON AND KING PRAWN

Horseradish cream & lime vinaigrette

CHICKEN PARFAIT WITH REDCURRENT SPICED CORDIAL

Leaf & herb salad & melba toast

BREADED CAMEMBERT ROUNDS (V)

Leaf & herb salad & cranberry

CAPRESE SALAD (V)

Fresh basil, olive oil & balsamic

M A I N

LAMB RUMP

Rosemary infused fondant potato, seasonal vegetables & a red wine jus

HONEY & MUSTARD CHICKEN

Creamed mashed potatoes, seasonal vegetables

TUNA STEAK

Lemon & herb roasted baby potatoes. Steamed asparagus, carrot & green beans.

GRESSINGHAM DUCK BREAST

Mashed potato confit. Roasted vegetables & redcurrant jus

SALMON FILLET WITH HOLLANDAISE

Crushed buttered new potatoes & seasonal vegetables

ROASTED SIRLOIN OF BEEF & YORKSHIRE PUDDING

Garlic & thyme roasted potatoes, seasonal vegetables & gravy

D E S S E R T

RASPBERRY & WHITE CHOCOLATE ROULADE

Chantilly cream & fresh berries

LEMON POSSET

Short bread biscuit

TOFFEE & HONEYCOMB CHEESECAKE

Vanilla bean ice cream

WARM CHOCOLATE BROWNIE

Vanilla bean ice cream & chocolate sauce

STICKY TOFFEE PUDDING

Toffee sauce & vanilla bean ice cream

APPLE STREUSEL

Custard

Select a set menu of Two dishes from each course.

Additional choices 2.50 per person supplement.

Vegetarian & Vegan options available upon request.