

# 3 Course Dinner Menu

Choose 2 options for each course

*The menu changes seasonally - upon booking we'll provide the selection to choose between for each course.*

*Example options include the following:*

## Starters

Soup of the Season (V)

Feta and sundried tomato tart on a red pepper puree (V)

Goats cheese and pancetta salad dressed with walnuts & pesto (V option available)

Chicken liver parfait with red onion chutney & dressed rocket

Fishcakes with wild rocket & tomato chutney

Hoisin duck salad, roasted red peppers & garlic croutons

## Main Courses

Goats cheese & apricot nut roast with a spiced tomato sauce (V)

Aubergine, mozzarella and sweet potato stack, served on a mixed bean & lentil casserole (V)

Oven roast cod with chorizo, butterbean & tomato sauce

Beef & Derbyshire ale pie, served with vegetables & potatoes

Pan fried chicken breast with fondant potato & a white wine sauce

Pan fried loin of pork served on a sweet potato puree

## Desserts

Chocolate brownie with cheesecake cream & salted caramel sauce

Lemon cheesecake served on a berry coulis

Chocolate torte served on swirls of caramel & vanilla sauce

Cinnamon waffles with white chocolate ice cream and dark chocolate sauce

Warm sticky toffee pudding served with vanilla ice cream

Marmalade bread & butter pudding with vanilla pod sauce