



3 COURSE MEAL - £35 PP.

Exact options are seasonal, but here is an example of the type of dishes you'll be able to choose from:

Choose 2 starters, 2 main courses and 2 desserts (in addition to any dietary requirements).

Starters

Home-made soup of the day, served with artisan breads (V/Ve)

Chicken liver parfait with chutney & toasted ciabatta

Feta & sundried tomato tartlet with dressed salad (V)

Smoked mackerel pâté on melba toast with a watercress salad

Stuffed portobello mushroom on a bed of rocket (V/Ve)

Smoked Gressingham duck with an orange & babyleaf salad

Bruschetta with mozzarella cheese & curls of smoked chicken

Main Courses

Braised beef cooked with shallots, bacon & mushrooms in a red wine stock, finished with potato puree and seasonal vegetables

Chicken Dijon supreme, creamy white wine & Dijon mustard sauce, accompanied by potatoes and seasonal vegetables

Oven-roasted salmon with tarragon hollandaise & asparagus

Fillet of pork, creamed leeks, crispy potatoes and a cider sauce

Herb-crusted cod with cherry tomato and chorizo confit

Roast aubergine filled with mixed beans & couscous (V/Ve)

Mushroom Wellington with spiced roasted cauliflower (Ve)

Seasonal vegetable risotto (V/Ve option available)

Desserts

Eton Mess with raspberry liqueur cream

Citrus cheesecake on a biscuit based, finished with fresh fruit

Belgian chocolate torte, served with berry coulis (Ve option)

Marmalade bread & butter pudding with crème Anglaise

Sticky toffee pudding, toffee sauce & vanilla ice cream (Ve)

Passion fruit bavaois topped with a spiced mango syrup

Chocolate profiteroles and Chantilly cream