

Seated Dining Options

The Roast

To Start

Italian Antipasti, with Honey Walnuts, Olives, Hummus & Focaccia
Chicken Liver Parfait, Crushed Pistachios, Sticky Jam & Brioche Toast
Prawn & Crayfish Cocktail with Horseradish Cream
Soup of the Day with Bread Roll
Gnocchi with Pomodoro Sauce

To Follow

Half Roasted Free Range Chicken with Sage & Onion Stuffing, Pig in Blankets
Topside of Beef cooked for 18 hours
Roast Sirloin of Beef (£5 supplement)
Roast Loin of Pork with Crackling
Wild Mushroom & Chestnut Vegan Loaf (v)
Grilled Hake, Herb Crust, Caper Chardonnay Cream, Crushed new Potatoes & Green Beans

**All Meats accompanied by Yorkshire Pudding, Roast Potatoes, & Seasonal Vegetables*

To Finish

Baked New York Cheesecake & Coulis
Double Chocolate Brownie with Chocolate Chip Ice Cream
Sticky Toffee Pudding & Vanilla Ice Cream
Treacle Tart with Rum & Raisin Ice Cream

Menu includes artisan bread rolls, butters, olive oil and balsamic.

£28.95pp for 2 courses or £34.95pp for 3 courses

**A £3.50 choice menu supplement will apply if selecting more than one choice per course*

Seated Dining Options

Formal Dining

To Start

Mushrooms in Calvados Cream, Puff Pastry, Julienne Vegetables (v)
Cider & Onion Soup with Cheddar & Apple Toasts (v)
Chicken Liver Parfait, Crushed Pistachios, Sticky Jam & Brioche Toast
Scottish Smoked Salmon & Avocado Tian with Charred Pepper Coulis

To Follow

Beef Fillet with Dauphinoise Potato & Tender stem Broccoli (£2.50 Supplement)
Cornfed Chicken Breast stuffed with Spinach & Asparagus, Crispy Potatoes &
Chardonnay Cream Confit Duck Leg with White Bean & Citrus Cassoulet
Grilled Salmon Fillet, Crushed New Potatoes, & Wilted Spinach with Saffron
Chardonnay Sauce
Wild Mushroom & Spinach Wellington with Tarragon Cream (v)

To Finish

Dark Chocolate Tart with Rum & Raisin Ice Cream
Baileys & Toffee Cheesecake with Caramel Ice Cream
Chocolate Torte with Mint Chocolate Ice Cream
Trio of Sorbet with Seasonal Berries
Selection of British Cheeses, Celery, Grapes and Chutney (£2.50 supplement)

*Menu includes artisan bread rolls, butters, olive oil and balsamic
£40.00pp for 2 courses or £55.00pp for 3 courses*

**A £3.50 choice menu supplement will apply if selecting more than
one choice per course*