

Starters

Roast Tomato & Red Pepper

With Basil Oil (VE)

Leek & Potato

Chive Crème Fraiche (V/GF)

Wild Mushroom & Tarragon

Herb Croute (V/GF)

Chicken Liver Parfait

Apple & Grape Chutney, Toasted Brioche & Green Salad

Ham Hock & Mustard Terrine

Apricot Chutney, Toasted Sourdough & Green Salad

Warm Wild Mushroom & Asparagus Salad

Poached Egg & Hollandaise Sauce (V VEq)

Home Cured Salmon

Pickled Vegetables & Dill Crème Fraiche

Mains

Herb Roast Chicken Supreme

Apricot Stuffing, Fondant Potatoes & Red Wine Jus

Braised Lamb Shank

Colcannon Potatoes, Baby Veg, Parsnip Crisp & Rosemary & Red current Jus

Roast Sirloin

Duck Fat Roast Potato, Roast Shallot & Red Wine Jus

Pork Belly

Mustard Mash, Crispy Crackling, Roast Apple & Masala Jus

Pan Fried Seabass

Warm Avocado & Chorizo Salad, Saffron Potatoes

Gnocchi

Roast Vegetables, Goats Crumb & Dressed Herb (V/ VEa)

Asparagus, Wild Mushroom & Sweet Pea Linguine (V/ VEa)

Desserts

Sticky Toffee Pudding

Vanilla Ice Cream

Lemon Tart

Fresh Berries

Chocolate Brownie

Vanilla Ice Cream

Raspberry & White Chocolate Cheesecake

Coulis & Fresh Berries

Crème Brulee

Shortbread Biscuit

Cheese & Biscuits

Celery, Chutney & Grapes

Choice of 2 meat option and 1 vegetarian option for starters and main courses and 2 dessert option per party. We can cater to individual dietary requirements.