

PLATINUM MENU

STARTERS

WATERCRESS AND STILTON SOUP ^{(D)(V)}

Beet Crisp, truffle oil and Croutons

VENISON AND BEEF SHIN TERRINE ^{(D)(C)}

Toasted Ciabatta and onion plum chutney

TARRAGON CHILLED TIGER PRAWNS ^{(D)(C)}

With spiced smoked mackerel fish cake
Pickle Cabbage & Dill Sour Cream

BEEETROOT & GOATS CHEESE TART ^{(D)(C)}

Ranch Micro green and Toasted olive focaccia

MAINS

TRUFFLED CORN-FED CHICKEN ^{(D)(C)(M)(N)}

Spinach and Potato Mash, Wild Mushrooms,
Glazed carrot and Dijon Mustard Sauce

MAPLE ROASTED PORK LOIN ^(D)

Seasonal Vegetables, Beet mash potato and Cider Cream Sauce

HERB CRUSTED RUMP OF LAMB ^{(D)(C)}

With Dauphinoise Potatoes, Herb roasted vegetables, wilted spinach Madeira jus

ROASTED VEGETABLE WELLINGTON ^{(C)(V)}

Tomato & basil sauce, baby mix leaves

DESSERTS

CHOCOLATE HAZELNUT TORTE ^{(D)(C)}

With butter scotch ice cream and brandy sabayon

TREACLE TART ^{(D)(C)}

With Forest fruit Compote, Vanilla Bean I/C , Honey Micro flower

WHITE CHOCOLATE RASPBERRY CHEESECAKE ^(D)

With Mango Sorbet, Butterscotch Banana.

TROPICAL FRUIT PLATTER

Mango jelly, vanilla bean ice cream

COFFEE AND MINTS

Note: All the BBQ menu served with assorted bread rolls, butter, pickled vegetables.

D - Dairy E - Eggs G - Gluten F - Fish S - Soya
N - Nuts SF - Shellfish SE - Sesame V - Vegetarian
VG - Vegan M - Mustard

Dishes may contain allergens. If you have any dietary requirements please let your server know.
All prices are inclusive of VAT.

A discretionary 12.5% Service Charge will be added to your final bill.