

Menu

£65pp

Starters

All soups are served with a warm bread roll and butter. M, G

Cream of Asparagus and Broccoli Soup

Finished with herb oil.

M

Cream of Wild Mushroom Soup

Smooth, creamy and gently seasoned.

M, MUSH

Mixed Vegetable Soup

A hearty, lightly spiced classic.

Caprice Salad

With Wild Rocket leaves, finished with herb and balsamic dressing

M

Crab Fish Cake

Dressed salad leaves with beetroot, and sweet chilli and ginger sauce

CRUST, F, E, M, G

Duck Liver Mousse

Served with homemade Cumberland sauce and sourdough crostini

G, E, M, SUL

Smoked Duck and Orange Salad

With crostini bread and citrus strawberry chutney

G

Chicken and mushroom Tart

Served a dressed salad and herb dressing

G, E, M

Goat Cheese Mousse

Served with beetroot puree, micro herb and crostini

G, M

Crispy Prawn Tempura

Served with dressed salad leaves, a lemon wedge and sweet chilli sauce

S-F, SEASME, SOYA, G

Salmon Leek Tart

Served with dressed salad leaves, a lemon wedge and sweet chilli sauce

G, M, E, F

Sorbet (Raspberry or Lemon)

£5 per person supplement



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Mains

Choose any one

Cornfed Chicken Roulade

Wrapped in pancetta, potato dauphinoise, seasonal vegetables, and creamy wild mushroom

sauce

M, SUL

Chicken Wellington

With roast potatoes, seasonal vegetables, with red wine and rich thyme jus

MUSH, M, G, SUL

70z Roasted Lamb Rump

With Parmenter potato, seasonal vegetables and fresh rich mint infused jus

SUL

Pave of Beef

With potato fondant, seasonal vegetables, with red wine and rich rosemary jus

SUL

Pan-fried Halibut

Served with crushed herbed royales, seasonal vegetables with creamy champagne sauce

F, SUL, M

Monk Fish Fillet

With fondant potato, seasonal vegetables, pan-fried pak choi and creamy citrus butter sauce

F, M, SUL

Roast Duck Breast

Served with crushed new potato, char grilled leek seasonal vegetables with
ginger, orange and brandy sauce

SUL

Roasted Stuffed Aubergine

Served with lightly spiced Mediterranean vegetables, sultanas and feta cheese

M

Roasted Butternut Squash and Spinach Parcel

Served with salad and balsamic dressing

M



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Desserts

Choose any one

Chocolate Ganache Tart

Served with Chantilly cream and confit orange

G, M, E

Strawberry and Prosecco Torte

Served with mango and raspberry coulis

M, G, E

White Chocolate and Matcha Cheesecake

Served with vanilla Chantilly cream raspberry coulis and fresh raspberry

M, E, G

White Chocolate Cheesecake

Served with Chantilly cream and fresh raspberry

M, G, E

Homemade Bread and Butter Pudding

Served with custard. V

G, E, M

Luxury Chocolate Fudge Cake

Served with raspberry infused Chantilly Cream

G, E, M

Tea, Coffee and Mint Crisp

£4 per person supplement

Cheese and Biscuits

£10.50 per person supplement

Allergen Key: C – Celery; CRU – Crustaceans; D – Dairy; E – Eggs; F – Fish; G – Gluten; MOL – Molluscs; MU – Mustard Seeds; N – Nuts; SD – Sulphur Dioxide; SES – Sesame Seeds; SO – Soya; V – Vegetarian; VE – Vegan; MUSH – Mushrooms; SUL – Sulphites |

Please notify a member of staff if you or member of your party have an allergy/dietary requirement.

