



Starters

Chicken & lemon broth with frazzled bacon & fried sage
Baked field mushrooms filled with blue cheese & walnuts with a honey & truffle oil (v)
Salmon Gravavlax, marinated beetroot salad, Dijon mustard dressing & crisp Ciabatta
biscotti

Main Courses

Rosemary roast rump of lamb with hot pot vegetables, lamb gravy & mint pesto
Seabass fillet, prawn & brown butter sauce with roasted lemon & celeriac purée
Halloumi coated in crisp panko breadcrumbs served with twice cooked chips, garden pea
purée & a mild coconut curry dressing (v)

Desserts

Brioche bread & butter pudding with a rich chocolate orange ice cream
Key lime cheesecake with chocolate shortbread & meringue crumble topping
Cheese & biscuits with 5 types of cheese, grapes, celery & homemade chutney

If you would like to offer a choice of menu there is a £1 per person supplement and we
will require a pre order one week prior

£30.00 per person