

Set Menu

Starters

(V)Sweet corn soup with smoked paprika oil

Salmon and cod terrine with asparagus salsa and horseradish dressing

Chicken liver pate with orange marmalade and toasted brioche

Cray fish cocktail with Mary rose dressing and avocado mousse

(V) Red onion tarte tatin with torched goat cheese and tomato sweet chilli compote

Smoked chicken cucumber and mango stack

Main Courses

Roast leg of lamb with mint Sauce, Roast Potatoes & mix Vegetables

Roast beef with Yorkshire pudding roast potato, mix vegetables and red wine jus

Coconut poached cod, lobster sauce, mash potatoes and green vegetables

(V) Beetroot and goat cheese ravioli with cream basil cream and roasted walnuts

Grilled chicken breast with sauté potatoes, mixed vegetables and

 forest mushroom cream sauce

Slow roast pork belly with spiced red cabbage, red wine sauce and roast vegetables

Desserts

Lemon posset with basil marinated strawberries and pink peppercorn shortbread

Dark chocolateand walnut brownies with vanilla ice cream

Brioche & butter Pudding with cinnamon Custard

Cheery cream Brule with chocolate biscotti

Apple crumble with custard

A selection of cheese and biscuit with chutney

**£23.95pp, Children under 9 £ 13.00**

An additional 10% service charge will be added to your final bill

Please note that our a la Carte Menu will not be available