

Three Course Menu

Starters

- French Onion Soup with Cheese Crouton
- Butternut Squash Soup
- Carrot and Coriander Soup
- Ham Hock Terrine with Carrot Purée
- Pea Velouté with Herb Oil
- Parma Ham with a Chilled Watermelon Shot and Celery Slaw
- Avocado Pear topped with Chicken
- Deep Fried Brie with Onion Chutney and Roquette Salad
- Goats Cheese and Red Onion Chutney Tarte

Main Courses

- Chargrilled Chicken Supreme with Champignon Sauce
- Fillet of Sea Bass with Saffron Risotto
- Grilled Bacon Steak with Parsley Sauce
- Roast Fillet of Salmon with Beurre Blanc
- Rib Eye Steak with Portobello Mushroom and Tomato
- Duck Breast with Black Cherry Sauce
- Roast Rump of Lamb with a Redcurrant and Rosemary Sauce

Desserts

- Mango Crème Brûlée with Biscotti Biscuit
- Apple Tarte with Chantilly Cream
- Strawberry Mille -Feuille
- Fruit Jelly with Elderflower Cream
- Lemon Posset with Raspberry Compote
- Assorted Cheese with Celery and Grapes

£25.00 per head for three courses

Please select only one option from each course. (Dietary requirements excluded)

If you are concerned about the presence of allergens or ingredients in our foods, then please do not hesitate to ask for more information