

Sit Down Served Meals.

Starters

- Salmon Gravavlax, Beetroot Pannacotta, capers, Lime Dressing. G/F
- Prosciutto Ham, Heritage Tomato and Buffalo Mozzarella Salad, Fresh Basil, Pesto Dressing.
G/F
- Smoked Mackerel Pate, Potato and Spring Onion Salad, Dill Crème Fraiche. G/F
- Smoked Chicken Salad, Pea Shoots, Spring Onions, Hoisin Dressing. G/F
- Chicken and Chorizo Terrine, Sun Blushed Tomatoes, Olive Bread
- Thai King Prawn salad, Papayo, Lime, Chilli, Fish Sauce, Coriander, (£3.00 supplement). G/F
- Thai Chicken Radish and Noodle Salad, Papayo, Lime, Chilli, Coriander, Lychees. G/F
- Asparagus and Quail Egg Salad, Parmesan, Truffle Mayonnaise. V G/F
- Smoked Trout Pate, Crayfish Tails, Horseradish Cream, Blinis
- Pesto Cheesecake, Cherry Tomato and Red Onion Salad
- Coronation Chicken, Micro Watercress, Mango and Sultanas. G/F

Mains

- Breast of Chicken, Asparagus and Pea Mousse, Mint Cream Sauce, Pancetta
Potato Cake. G/F
- Roast Loin of Lamb filled with Apricots and Rosemary, Roasted garlic, Potato
Rosti, Redcurrant and Mint Jus
- Fillet of Pork Wellington with Glazed Apples, Sage and Calvados Jus, Roasted
Fondant New Potatoes
- 6oz Fillet of Beef, cooked medium, Crouton, Liver Pate, Truffle Madeira Sauce,
Dauphinoise Potatoes. £3.00 supplement
- Fillet of Monkfish wrapped in prosciutto, Rosemary Mash. G/F
- Pan Fried Cod Fillet, Tomato and Basil Concasse, Pesto, Crushed Potatoes. G/F
- Breast of Duck, Pak Choi, Honey and Soy, Celeriac and Potato Mash. G/F
- Spicy Chickpea Cakes, Tomato and Red Onion salad, Chilli Dressing, Hand Cut
Chips. V G/F

Beetroot, Feta, Basil and Tomato Tart, Hand Cut Chips. V

Twice Baked Mushroom Souffle, Roasted Vine Cherry Tomatoes, Parsley Potatoes. V

Butternut Squash and Pine Nut Risotto, Herb Oil, Flaked Parmesan, Mixed salad. V G/F

Desserts

Black Forest Trifle, Kirsch, Cherry's, Chantilly cream

Duo Chocolate Mousse, Vanilla sauce, Hazelnut Praline

Baked Chocolate and Orange tart, Clotted Cream, Glazed Oranges

Pear and Almond Frangipane Tart, Strawberry Compote

Rhubarb Panna cotta, Ginger Crème Anglaise, Gingersnap Crumb

Fresh Tropical Fruit Kebabs, Filo of Greek Yogurt and Honey

Assiette of Mini Desserts – Lemon and Orange Tart, Baileys Chocolate

Profiteroles, Strawberry Eton Mess Shot, Banoffee Tart

Lemon and Pistachio Cheesecake, Raspberry Puree

2 courses £26.00 per person

3 courses £32.00 per person

Please advise our staff of any allergies or dietary requirements. Prices include 20% VAT

A 10% discretionary charge will be added onto the bill