



Sit down Menu Selector

Please choose 1 dish from each course

(any dietary requirements please let us know and we can cater separately)

Starters

Pea & Mint Soup with Lemon oil (VE)

Parma ham & Rocket salad with roasted Peppers and Balsamic dressing

Garlic Tiger prawns on a vine Tomato & Oregano Bruschetta

Gin Cured Salmon Gravavlax with Lemon crème fraiche and Rye bread

Smoked Chicken Terrine with Grape, Celery & Walnut salad

Tuna Carpaccio with Heritage Carrot, Daikon radish and Black Sesame salad with a Wasabi dressing

Salad of Tomatoes, shallots, black olives a la grecque and basil oil (Ve)

Mains

Roasted Rump of Welsh Lamb with buttered Leeks, Spinach and 'Pomme Anna' served with a Rosemary Jus

Roasted Fillet of Scottish Salmon served with buttered Spinach and 'Cassoulet de Toulouse'

Supreme of Chicken, Spring Onion mash, grilled peppers and a garlic & thyme jus

Sesame Crusted Leg of Duck with braised Red Cabbage, Gratin potatoes and a Blackberry Jus

Wild Mushroom & Taleggio Risotto with grilled artichoke (V)

Harissa spiced Tian of Aubergine, Courgette & red Pepper with brown Rice and Pomegranate (VE)

Poached Fillet of Plaice stuffed with Mushrooms and Spinach served with Samphire, crispy Potatoes and a Brown shrimp and Cucumber sauce

Grilled Entrecote Steak with green beans, peppercorn sauce & crispy Parmentier potatoes (£3 supplement per person)



Desserts

Lemon Posset with Honeycomb and Raspberries

Classic Eton Mess

Chocolate Orange Torte

Vanilla Cheesecake with Strawberry Coulis

Pineapple Carpaccio with Coconut Sorbet (VE)

Fresh Hedgerow Berries set in Rose jelly, served with Chantilly cream

Dark Chocolate & Pistachio Brownie with vanilla ice cream (N)