
MAIN COURSE

Herb Crusted Cod

Herb Crusted Cod Loin with a Tomato and Mussel Sauce on a Bed of Crushed Potatoes and Spinach
(G-S-F-M)

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Slow Roast Lamb Shank

Slow Roasted Lamb Shank with Honey & Rosemary Jus on Parsnip Puree
(S-D)

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Roast Butternut Crown

Roasted Butternut Squash filled with Rice and Vegetables Topped with Melted Vegan Cheese & Vegan Jus
(VEGAN)

All Served with a Selection of Vegetables

DESSERT

Trio of Desserts

Chocolate Orange Torte

Lemon Tart

Raspberry & White Chocolate Cheesecake

Please note, our menu is annotated to state which meals contain the following:

G – Gluten • D – Dairy • V – Vegetarian • E – Egg • S – Sulphate • N – Nuts

M – Mollusc • Mu – Mustard • F – Fish • L – Lupins • Pn – Peanuts

So – Soya • C – Crustaceans • Ce – Celery • Se – Sesame