

Starters

Chefs soup of the day served with a warm crusty roll and butter

Goats cheese and spinach tart with Caramelised onion

Mains

Roast loin of pork, apple compote, crackling and gravy

Pan fried fillet of salmon with a basil and panko crust

Wild mushroom and butternut squash risotto

All served with seasonal vegetables and potatoes

Dessert

Cranberry and white chocolate bread and butter pudding

Mango posset with a pineapple salsa

To Finish

Tea & Coffee



Starters

Cream of woodland mushroom soup, chive, crème fraiche

Chicken liver pâté, onion chutney

Mains

Roast leg of lamb, mint sauce, white wine gravy

Cod loin wrapped in pancetta, lemon hollandaise

Roasted vegetable gnocchi in a rich tomato sauce, blue cheese crumb, basil pesto

All served with seasonal vegetables and potatoes

Dessert

Apple and blackberry crumble, custard

Chocolate brownie sundae

To Finish

Tea & Coffee



Starters

Tomato and basil soup with crispy halloumi croutons

Classic prawn cocktail

Mains

Roast topside of beef, Yorkshire pudding, gravy

Pan fried seabass with blackberry shallots, classic butter sauce

Goats cheese and butternut squash risotto

All served with seasonal vegetables and potatoes

Dessert

Bakewell tart, custard

Lemon meringue pie

To Finish

Tea & coffee



Starters

Leek and potato soup, drizzle of pesto

Classic tuna niçoise salad

Mains

Lemon, garlic and thyme half of roast chicken, white wine gravy

Poached smoked haddock with buttered spinach and hollandaise sauce

Wild mushroom and rocket penne pasta, cream sauce, side of garlic bread

All served with seasonal vegetables and potatoes

<u>Dessert</u>

Eton mess

Chocolate caramel cheesecake

To Finish

Tea & Coffee

Allergens available upon request