Starters

Rolled Ham Hock
with Pickled Vegetables and Tomato Chutney

*Hot Smoked Salmon
with Cucumber and Apple Salad and Yoghurt Dressing

Warm Three Cheese Tartlet
served with Salad Garnish

Mozzarella with Pancetta, Mustard and Caramel Vinaigrette
with Fried Apricots

Spicy Crab and Pimento Cake
with Lime Crème Fraiche, Capers and Shallots

Salad of Goat’s Cheese, Parma Ham, Beetroot
and Citrus Dressing

*Duck Salad
with Clementine and Cranberry Relish

Gorgonzola Cheese Beignets
with Grape Jelly and Rocket Salad (V)

*Smoked Salmon Terrine
with a Hazelnut, Avocado and Herb Salad

Soup of Your Choice
with Warm Roll

*Please add a supplement of £1 per person for any of these dishes
Mains

Daube of Beef
served with Wilted Greens, Butternut Squash and Mashed Potato, Beef Jus

*Rump of Lamb
with Spinach and Potato Cake, Leek Puree and Pickled Cherry Tomatoes

Supreme of Chicken filled with Mozzarella and Pesto
wrapped in Bacon and Sweet Pepper Sauce

*Slow Cooked Lamb Shank
Cabbage and Carrot Bubble and Squeak, Parsnips and Lamb Jus

Roasted Sea Bass
Tomato, Ginger and Garlic with Crushed New Potatoes

Salmon Fillet
Creamy British Peas and Chorizo, New Potato Mash

*Venison
with Butternut Squash, Creamy Potato, Parmesan Crust and Juniper Jus

Aromatic Rolled Pork Belly
Sprouting Broccoli, Dauphinoise Potato, Apple Puree

Slow Braised Pork Shoulder
with Braised Red Cabbage, Mash and Cider Jus

Crispy Chicken Breast
Celereiac Remoulade and Apple Puree

* Please add a supplement of £3 per person for any of these dishes
Desserts

Apple Tart
served with Vanilla and Cinnamon Cream
Chocolate Torte and Milk Ice Cream.

Strawberries and Cream

Sticky Toffee Pudding

New York Cheesecake
drizzled with a Raspberry Coulis

Torte Citron
with a Raspberry Coulis & Fresh Cream

Profiteroles with Chocolate Sauce

A Creamy Vanilla Pannacotta
served with Fresh Strawberries

Strawberry Tart
filled with Crème Patisserie and topped with Strawberries

Raspberry and White Chocolate Brulee Cheesecake

*Trio of Mini Desserts
individually tailored to your tastes

* Please add a supplement of £1 per person for this dessert