



CHICKEN LIVER PARFAIT ON A BRUSCHETTA
WITH RED ONION MARMALADE AND ROCKET

TWICE BAKED CHEESE SOUFFLÉ
ON A CREAMY MUSHROOM & SPINACH SAUCE (V)

PRAWN COCKTAIL WITH MARIE ROSE SAUCE (GF – NO BREAD)

CREAMY GARLIC MUSHROOMS ON A TOASTED BRUSCHETTA (V) (VEGAN ON REQUEST)

CHICKEN BREAST STUFFED WITH STILTON WRAPPED IN PARMA HAM (GF)
ON A BACON & CHIVE MASH WITH A CREAMY STILTON SAUCE & SEASONAL VEGETABLES

CARAMELISED RED ONION AND STILTON TART (V)
TOPPED WITH DEEP FRIED ROCKET & BALSAMIC REDUCTION, NEW POTATOES & SALAD

PAN FRIED SEA BASS (GF) (DF)
BROCCOLI, PEAS, CHILI, POTATOES – WARM MAPLE, ORANGE & GINGER DRESSING

SLOW COOKED BELLY PORK (GF) (DF)
SAGE & CIDER SAUCE – MASH POTATO – CRACKLING – CHANTENAY CARROTS – SUGAR SNAPS

BLACK FOREST ROULADE (GF)
CHOCOLATE AND BRANDY SPONGE, FILLED WITH CREAM AND BLACK CHERRIES
SERVED WITH VANILLA ICE CREAM

LEMON CHEESECAKE
SERVED WITH VANILLA ICE CREAM AND RASPBERRY COULIS

FRESH FRUIT PAVLOVA (GF)
MERINGUE TOPPED WITH CHANTILLY CREAM & FRESH BERRIES WITH A DUO OF FRUIT COULIS

PEANUT & CHOCOLATE BROWNIE (VG) (DF)
SERVED WITH SALTED CARAMEL SAUCE & VEGAN VANILLA ICE CREAM

3 COURSES £36 PER HEAD
2 COURSES £28 PER HEAD (MAIN COURSE AND DESSERTS)
£1 SUPPLEMENT STARTERS AND MAIN COURSE

PLEASE INFORM US OF ANY GUESTS WITH ALLERGIES AND INTOLERANCES