

Winter Menu

STARTERS

Spiced sweet potato soup served with crème fraiche
Beetroot salad, with goat's cheese, blood orange and chervil mayonnaise
Gin & tonic cured salmon, dressed with dill & pickled sea vegetables
Duck liver parfait served with toasted brioche
Pork prune terrine served with sourdough bread and gooseberry chutney

MAINS

Meat

Free range chicken breast served with green beans, mash potato & chestnut mushroom sauce
Herb crusted lamb rack, dauphinoise potato, green beans & port jus (£7.00 supplement)
Fillet of beef with potato puree, baby spinach, beetroot, enoki mushrooms & wild mushroom sauce (£7.00 supplement)
Sirloin steak with triple cooked chips and watercress & radish salad (£7.00 supplement)
Braised lamb served with butterbeans, peas and mint

Fish

Pan fried cod served with courgette puree and Jerusalem artichokes

Vegetarian

Stuffed peppers filled with halloumi, lentils & served with roasted vine tomato sauce
Gnocchi with carrot puree, roast baby carrots, spinach & sage pumpkin seeds
Forest mushroom risotto, served with pea shoot & crumbled feta

DESSERTS

Chocolate brownie with chantilly cream & raspberry coulis
Apple & rhubarb crumble
Lemon posset served with pickled blackberries & lemon drizzle
Baileys cheesecake with clotted cream
Chocolate pot served with salted caramel popcorn & shortbread

3 course set menu, select one from each course
Appetisers for drinks reception, 3 item selection

£30.00 per person
£6.00 per person

(excl VAT)

If you require information regarding the presence of allergens in any of our food, please speak with a member of the team who would be happy to provide this information.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.