

CELEBRATION MENU

3 COURSES £34.95 PER PERSON

INCLUDES A GLASS OF PROSECCO ON ARRIVAL

STARTERS

SOUP DU JOUR (v) (gf*)

Soup of the day served with fresh bread

CHICKEN LIVER & ROSEMARY PÂTÉ (gf*)

Clarified butter & pink peppercorns, toasted baguette

& Maria's chilli tomato marmalade

PANKO CRUMBED IBERIAN BELLY PORK (n)

Black pudding, toasted walnuts, mixed leaves & apple mayonnaise

GARLIC MUSHROOMS (v) (ve*) (gf*)

Sautéed field & wild mushrooms, garlic, lemon & parsley cream with toasted baguette

BREADED CAMEMBERT (v)

Panko breaded Camembert with mixed dressed leaves & cranberry compote

SALMON FISHCAKE

Soft poached egg, lemon & dill hollandaise and mixed leaves

MAIN COURSES

ANDALUCIAN PORK FILLET (gf)

Wrapped in Serrano ham, with creamed savoy cabbage, wholegrain mustard sauce

& dauphinoise potatoes

SLOW COOKED BEEF BOURGUIGNON (gf)

Served with pommes puree, pancetta wrapped green beans & root vegetable crisps

PAN ROASTED COD SUPRÊME (gf)

Crushed new potatoes, with buttered greens beans & white wine cream

227g RUMP STEAK (gf)

227g SIRLOIN STEAK (gf) +£4

Chargrilled and served with grilled vine plum tomato, sautéed flat mushroom,

dressed rocket & skin-on fries

PAN-ROASTED CHICKEN SUPRÊME (n) (gf)

With Grana Padano, sun blushed tomato, saffron risotto & basil pesto

MOROCCAN FALAFEL (v) (n) (ve*) (gf*)

Spiced vegetables, fruity couscous, flaked almonds, tzatziki & toasted pitta bread

DESSERTS

WARM APPLE & CINNAMON PIE

Sugar with vanilla custard

WARM TRIPLE CHOCOLATE BROWNIE (gf)

Triple chocolate brownie, chocolate fudge sauce & vanilla pod ice cream

STICKY TOFFEE PUDDING

Steamed sponge date pudding, toffee sauce & vanilla pod ice cream

SICILIAN LEMON TART (gf)

Chantilly cream & raspberry coulis

WARM FRANGIPANE & RASPBERRY TART (ve*) (gf) (n)

Vanilla pod ice cream & raspberry coulis