

CELEBRATION MENU

3 COURSES £29.95 PER PERSON

INCLUDES A GLASS OF PROSECCO ON ARRIVAL

STARTERS

SOUP DU JOUR **v**

Soup of the day served with fresh bread

CHICKEN LIVER & ROSEMARY PÂTÉ

Clarified butter & pink peppercorns, toasted bread & spiced plum chutney

CHORIZO & HALLOUMI SKEWERS

Served on pineapple, red chilli, coriander & spring onion salsa with red pepper tapenade

GARLIC MUSHROOMS **v**

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

BREADED CAMEMBERT **v**

Panko breaded Camembert with mixed dressed leaves & Maria's tomato chilli marmalade

SALMON FISHCAKE

Soft poached egg, lemon & dill hollandaise and mixed leaves

MAIN COURSES

DUO OF PORK

Serrano ham wrapped fillet & honey glazed belly pork with braised savoy cabbage & pancetta, wholegrain mustard sauce & dauphinoise potatoes

MOROCCAN LAMB **n**

Slow cooked spiced lamb with Moroccan vegetables, fruity couscous, flaked almonds, mint yoghurt & toasted pitta bread

PAN ROASTED COD SUPRÊME

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

227g RUMP STEAK

227g SIRLOIN STEAK +£4

Chargrilled and served with confit tomato, grilled mushroom, salt & vinegar onion rings, dressed rocket & skin-on fries

PAN-ROASTED CHICKEN SUPRÊME **n**

With creamed leek, spring pea, mushroom, tarragon & truffle gnocchi

COURGETTE & SWEETCORN FRITTERS **ve n**

Homemade spiced fritters, carrot, raisin & orange salad, red pepper tapenade, hummus & toasted dukka

DESSERTS

WARM APPLE & CINNAMON PIE

Served with vanilla custard

WARM TRIPLE CHOCOLATE BROWNIE

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

Chantilly cream & raspberry coulis

WARM FRANGIPANE & RASPBERRY TART **n**

Vanilla pod ice cream & raspberry coulis