

CELEBRATION MENU

3 COURSES £34.95 PER PERSON

INCLUDES A GLASS OF PROSECCO ON ARRIVAL

STARTERS

SOUP DU JOUR **v**

Soup of the day served with baked sourdough

CHICKEN LIVER & ROSEMARY PÂTÉ

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

CHARGRILLED LAMB KÖFTAS

Served with carrot, orange & raisin salad, mint yoghurt & toasted pitta

GARLIC MUSHROOMS **v**

Sautéed chestnut, oyster & flat mushrooms with garlic, lemon & parsley cream and toasted baguette

GOAT'S CHEESE & POACHED PEAR *** v n**

Rolled in crushed hazelnuts served with cranberry port & orange chutney and dressed watercress

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-STYLE LAMB *** n**

Slow cooked spiced lamb & vegetables, giant cous cous, pickled red onions & flaked almonds with toasted pitta bread & mint yoghurt

PAN ROASTED COD SUPRÊME *****

Served on a mushroom & truffle risotto with white wine cream sauce

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 *****

With Toulouse-style sausage, borlotti & butter bean cassoulet, green beans & thyme jus

CHARGRILLED CAULIFLOWER STEAK **ve**

Served with a spiced fregola, olive & date salad, preserved lemon, chilli & herb dressing, pomegranate & fresh coriander

DESSERTS

WARM APPLE & CINNAMON PIE **v**

Served with vanilla custard

WARM TRIPLE CHOCOLATE BROWNIE **v**

Triple chocolate brownie, chocolate sauce & vanilla ice cream

STICKY TOFFEE PUDDING **v**

Warm date sponge pudding, toffee sauce & vanilla ice cream

LEMON TART *** v**

Chantilly cream & raspberry coulis

WARM FRANGIPANE & RASPBERRY TART **n v**

Vanilla ice cream & raspberry coulis