



£35 Menu Options

Starters

Duck liver parfait, home made chutney, toasted brioche.

Thai salmon fish cakes, sweet chilli sauce, rocket salad.

Roulade of goat's cheese, red peppers and basil. Tapanade dressing.

Spiced apple and parsnip Filo parcel, puy lentil vinaigrette.

Beef capaccio, Yorkshire blue mousse, parmesan crisp, aged balsamic.

Pear and stilton tart, rocket salad.

Mains

Pan fried sea bass on a wild mushroom risotto, truffle oil.

Duck spring rolls, udon noodles, purple sprouting broccoli, oyster sauce.

Tofu spring rolls, udon noodles, purple sprouting broccoli, oyster sauce.

Jerusalem artichoke and mushroom risotto, wild rocket, truffle oil.

Moroccan spiced rump of lamb, sweet potato Masala, apricot cus cus.

Roast fillet of cod, parmentier potatoes, puy lentils, chive vinaigrette.

Desserts

Chocolate and brioche ravioli, pouring cream.

Trio of local cheese, grapes, celery and biscuits.

Sticky toffee sponge, toffee sauce, vanilla ice cream.

Mocha cheese cake, white chocolate sorbet.

Champagne and strawberry jelly, elderflower sorbet.

Poached tropical fruits, passion fruit sorbet.