

# MENU

## THREE COURSE MENU

### STARTERS

#### **Soup & roll**

Tomato & basil | Butternut squash & cumin | Broccoli & stilton | Pea & ham | Pea, broad bean & mint | Carrot & ginger | Cauliflower cheese | Roasted root vegetable | Celeriac & apple

Chicken & black pudding terrine, piccalilli & toast

Ham hock terrine, ale chutney, toast

Chicken liver pate, red onion marmalade, crisp toast

Smoked salmon tartare, avocado mousse, pickled cucumber & crostini

Heirloom tomato & bocconcini salad

Truffled mushroom pate, mixed leaf

Prawn cocktail, brown bread & butter

Twice-baked goat cheese soufflé, shaved fennel salad

Smoked duck salad, celeriac remoulade & caramelised walnuts

Crab & mussel tart, curried mayonnaise

Octopus salad on bruschetta

Lamb kofta, babaganoush & pomegranate on flatbread

Chicken croquette, smoked tomato sauce & dressed rocket



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### MAIN COURSE

Roast sirloin beef, roast potatoes, panache vegetables, roasted carrot, Yorkshire pudding & gravy

Panchetta-wrapped pork fillet, bubble & squeak cake & cider gravy

Classic sausage & mash, caramelised onion gravy & crispy onions

Seared chicken breast, dauphinoise potatoes, pancetta wrapped green beans, mustard jus

Slow braised red wine beef, roasted garlic mash & buttered greens.

Sundried tomato & basil stuffed chicken breast, potato terrine, green beans & white wine sauce

Confit duck leg cassoulet

Breaded fish cake, buttered spinach, roasted tomato & pepper sauce

Seared seabass, roasted vegetable ratatouille & salsa verdi

Curry-dusted Coley fillet, roasted butternut squash & saag aloo

Vegetable Phanaeng curry with jasmine rice

Pumpkin ravioli, basil pesto & tomato salsa

Mushroom & goat cheese wellington, new potatoes & green beans

Wild mushroom risotto, dressed rocket & parmesan crisp

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### DESSERT

Vanilla Crème Brule, shortbread

Sticky toffee pudding, caramel sauce, date compote, vanilla ice cream

Apple & blackberry crumble, crème anglaise

Triple chocolate brownie, chocolate puree, vanilla ice cream

Pecan pie, cinnamon cream

Glazed lemon tart, lime Chantilly

Dark chocolate mousse, Baileys cream

Peanut butter & chocolate cheesecake, strawberry syrup

Baked New York cheesecake, fruit compote

Mixed berry Eton mess

Chilled tropical rice pudding

Vegan biscoff cake, vegan ice cream

Orange polenta cake, Cointreau cream

Cheese selection (surcharge)