

CELEBRATION MENU

STARTERS

SOUP DU JOUR (ve) (gf*)

Soup of the day served with fresh bread

CHICKEN LIVER & ROSEMARY PÂTÉ (gf*)

With clarified butter & pink peppercorns, toasted bread
& Maria's chilli tomato marmalade

GARLIC MUSHROOMS (v) (gf*)

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

BREADED CAMEMBERT (v)

Camembert wedges served with mixed leaves & cranberry compote

SALMON & DILL FISHCAKE

With soft poached egg, lemon & chive hollandaise & mixed leaves

MAIN COURSES

IBERIAN BELLY PORK (gf*)

Slow roast & honey glazed with spinach, chorizo & black pudding,
thyme red wine jus & pommes purée

ROASTED SALMON FILLET (gf)

Crushed new potatoes, buttered green beans & tarragon white wine cream

CHARGRILLED 200g SIRLOIN (gf)

Grilled vine plum tomato, sautéed flat mushroom, dressed rocket,
skin-on fries & peppercorn sauce

PAN ROASTED CHICKEN SUPRÊME (gf)

Pommes purée, buttered green beans & wholegrain mustard cream

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

Moroccan spiced falafel, slow cooked Moroccan vegetables, fruity cous cous,
flaked almonds, toasted pitta, tzatziki & picked coriander

DESSERTS

CLASSIC CRÈME BRÛLÉE (gf)

Sugar glazed baked vanilla pod custard

WARM TRIPLE CHOCOLATE BROWNIE (gf)

Triple chocolate brownie, chocolate fudge sauce & vanilla ice cream

STICKY TOFFEE PUDDING

Steamed sponge date pudding with toffee sauce & vanilla ice cream

SICILIAN LEMON TART (gf)

With Chantilly cream & raspberry coulis

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

Served with vanilla ice cream & raspberry coulis

**3 COURSES £29.95 PER PERSON
INCLUDES A GLASS OF PROSECCO ON ARRIVAL**

(v) vegetarian (ve) vegan (gf) gluten free (ve*) vegan option available
(gf*) gluten free option available (n) contains nuts