

## STARTERS

Chicken Liver Parfait, Red Onion Marmalade,  
Toasted Sourdough

Braised Ham Hock Terrine, Pease Pudding

Smoked Haddock Fishcakes, Tartar Sauce, Baby Gem  
Lettuce

Tian of Vegetables, Roasted Pepper, Courgette &  
Field Mushroom, Mint Vinaigrette, Roasted Cherry  
Tomatoes (v)

Caesar Salad, Baby Gem Lettuce, Croutons, Shaved  
Parmesan & Creamy Caesar Dressing (v)

Cheese Arancini Balls, Red Bell Pepper, Baked Garlic,  
Sun Blushed Tomato Chutney (v)

Roasted Tomato & Red Pepper Soup, Basil Scented  
Crouton (v)

Cream of Leek & Potato Soup (v)

Cauliflower & Blue Cheese Soup (v)

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## INTERMEDIATE COURSE

**Why not add a 4th course to cleanse the pallet?  
£4.50 supplement per person**

Lemon Sorbet, Lime & Chill Syrup (v)

Gin & Tonic Sorbet, Lemon & Lime zest (v)

## MAINS

Butterflied Chicken with Hand Cut Chips, Tomato & Field  
Mushroom, Peppercorn Sauce

Braised Featherblade of Beef, Fondant Potato, Red Wine Jus

Roast Pork Loin, Roasted Potatoes, Caramelised Apples, Cider Jus,  
Apple Crisp

Rolled Minted Lamb Shoulder, Fondant Potato, Roasted Root  
Vegetables, Minted Jus

Seabass with Saffron Potatoes, White Wine & Dill Cream Sauce

Roasted Duck Breast, Dauphinoise Potato, Honey Roast Vegetables,  
Madeira Jus (£8.00 pp supplement)

Roasted Mediterranean Vegetable Tagine with Spiced Cauliflower  
Couscous, Vegetable Crisp (v, vg)

Goats Cheese & Roast Vegetable Wellington with a Red Pepper &  
Tomato Coulis (v)

Pumpkin Ravioli, Roasted Cherry Tomatoes, Red Pepper Sauce,  
Crispy Kale (vg)

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## DESSERTS

White Chocolate Cheesecake, Raspberry Coulis

Glazed Lemon Tart, Berry Sorbet

Sticky Toffee Pudding, Butterscotch Sauce

Apple & Rhubarb Crumble, Crème Anglaise

Chocolate Brownie, Vanilla Pod Ice Cream, Warm Chocolate Sauce

Lotus Biscoff Cheesecake, Vegan Salted Caramel Ice Cream (vg)

Chocolate & Coconut Tart, Raspberry Sorbet (vg)

Fruits of the Forrest Eton Mess Sundae

Selection of British Cheeses with Crackers & Fruit Chutney  
(£4.50 pp supplement)