



MENU

Starter

- A. Chicken and Chorizo Ballotine Wrapped in Parma Ham **(GF)**
With Charred Spring Onion and Basil Dressing
- B. Curried Butternut Squash Soup **(VE/GF)**
- C. Caramelised Red Onion and Goats Cheese Tart **(V)**
with Micro Herbs, Honey and Wholegrain Mustard Dressing

Main

- A. Parmesan and Sesame Crusted Salmon
with Garlic Crushed New Potatoes, Asparagus and a Lemon Dill Beurre Blanc
- B. Feather Blade of Beef **(GF)**
with Dauphinoise Potato, Carrot & Parsnip Puree, Bourguignon Sauce and British Red Cabbage.
- C. Mushroom Sweet Potato and Lentil Dhansak **(VE/GF)**
with scented rice and vegetable Kofta

Dessert

- A. Chocolate and Salted Caramel Torte **(VE)**
with Raspberry Sorbet
- B. Coconut and Passion Fruit Pannacotta **(VE/GF)**
with Chargrilled Pineapple, Mango Compote and Toasted Coconut
- C. Warm Sticky Toffee Pudding **(V)**
with Butterscotch Sauce and Crème Chantilly.

V – Vegetarian

VE – Vegan

GF – Gluten Free

If you have any concerns regarding food allergens, please detail on the booking form.