



Menu
£39



Amuse Bouche



Starters

Homemade Tomato and basil soup

Served with a warm bread roll. (v)

Baked Camembert

Caramelized red onion chutney and toasted ciabatta. (v)

Smoked Haddock Fish Cake

With dill hollandaise.

Crispy duck salad

Drizzled in a plum dressing.



Mains

Traditional Roast beef dinner

Served with all the trimmings

Pancetta wrapped chicken breast

Dauphinoise potatoes, asparagus and creamy garlic sauce

Herb Salmon en croute

With spring greens and parsley cream

Roast Vegetable and halloumi skewers

Lemon and herb cous cous and a salsa verde (v)

All mains are served with a side of minted new potatoes and seasonal vegetables.



Desserts

Chocolate Fondant

With a cherry compote and thick double cream.

Fresh mango Eaton mess

Strawberry cheese cake

With fresh strawberries

Selection of local cheeses

With accompaniments



International tea and locally roasted coffee

Food Allergies and Intolerances

Some of our foods contain allergens.

Please speak to a member of staff for more information