



Starters

Homemade Soup of the season
Warm Crusty Bread

Gravadlax of Salmon
Dill & Lemon Dressing, Potato Salad

Chicken Liver Pâté
Red Onion Jam and Toast

Parma Ham, Wild Rocket Leaves
Balsamic Dressing and Parmesan Shavings

Smoked Mackerel Pâté
Horseradish Cream and Toasted Bread

Smoked Duck Breast, Walnut and Wild Rocket Leaves Salad
Dijon Mustard Dressing

Mains

Herb Crusted Rack of Lamb on Ratatouille
Dauphinoise Potatoes
(Surcharge £5pp)

Pan fried Duck Breast
Warm Chickpea and Kale Salad with Orange Glazed Potatoes

Duxelle stuffed Chicken Suprême
Green Beans, Crushed Potatoes and Parsley sauce

Supreme of Salmon
Puy Lentils, Wilted Spinach and Salsa Verde sauce

Slow Roasted Belly of Pork, Pear and Apple sauce
Kale, Pancetta and Wholegrain Mustard Mashed Potatoes

Grilled Aubergine and Ratatouille 'Cannelloni'
Wilted Spinach and Mixed Leaves Salad

Fillet of Beef
Fondant Potatoes, Green Beans and Veal Red Wine jus
(Surcharge £5pp)

All prices include VAT

Please note there is a non-discretionary 10% service charge will be added to the final bill

Desserts

New York Cheesecake
Raspberry Coulis

Chocolate and Pecan Nuts Brownie
Vanilla Ice Cream

Selection of Cheeses
Biscuits and Chutney

Lemon Tart
Raspberry Coulis
Or
Chunky Berries Sauce

Selection of Ice Cream

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