

## Celebration Menu One

### Starters

- Fan of melon served with sorbet and berry coulis
- Grilled goats cheese with onion marmalade and walnut salad and pesto dressing
- A smooth chicken liver parfait with garlic bread and Cumberland sauce
- Warm chorizo sausage, black pudding and bacon salad  
with a French dressing and balsamic reduction



### Main Courses

- Fillet of salmon served with a white wine and herb cream
- Char grilled butterflied chicken breast with a brandy and peppercorn cream
- Beef bourguignon in a red wine sauce, garnished with shallots, lardons of bacon  
and creamed mashed potato
- Sweet potato, chickpea and spinach curry served with rice, petit salad and naan bread

*All served with market vegetables and boiled potatoes*



### Desserts

- Sticky toffee pudding, a warm sponge pudding  
served with butterscotch sauce and freshly whipped cream
- Fresh fruit salad, seasonal fruits soaked in lime and bay syrup
- Coconut ice cream: served on a crisp brandy snap basket with chocolate sauce
- Vanilla panacotta served with a berry compote



### Coffee and Mints

2 Courses £18.95  
Add on extra course for £5.00

*Should you have any food allergies or intolerances. Please advise a member of staff before ordering.*