

CELEBRATION MENU 1

Fan of melon with sorbet and berry coulis

Grilled goat's cheese with onion marmalade, walnut salad and pesto dressing

Smooth chicken liver parfait, Cumberland sauce, garlic bread

Warm chorizo sausage, black pudding and bacon salad, French dressing and balsamic reduction

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Salmon fillet with a white wine and herb cream

Char grilled butterflied chicken breast in a brandy and peppercorn cream

Beef bourguignon in a red wine sauce, garnished with shallots and bacon lardons, creamed mashed potato

Puff pastry tartlet with Provencal of vegetables and caramelised onions, topped with Brie, on a walnut and French leaf salad

All served with market vegetables and boiled potatoes

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Sticky toffee pudding with butterscotch sauce and freshly whipped cream

Seasonal fresh fruit salad soaked in lime and bay syrup

Coconut ice cream in a brandy snap basket with chocolate sauce

Vanilla panacotta with a berry compote

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Coffee and mints

2 Courses £17.95

Add an Extra Course for £4.00

Should you have any food allergies or intolerances please advise a member of staff before ordering