



## Celebration Menu Two

### Starters

Melon cocktail with mint syrup topped with apple sorbet  
Baked mushrooms in a garlic cream sauce glazed with Parmesan cheese  
served with a garlic and herb bread  
Classic prawn cocktail, baby gem lettuce and rich seafood sauce  
Sourdough bruschetta, tomato, basil, olive oil, yeast flakes, balsamic dressing



### Main Courses

Roast chicken breast with pancetta topped with a brandy and peppercorn cream sauce  
Beef bourguignon in a red wine sauce, garnished with shallots, lardons of bacon  
and creamed mashed potato  
Fillet of seabass, tempura king prawns topped with a chive and garlic butter  
Sweet potato, chickpea and spinach curry served with orzo, 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  
Cheesecake of the day served with cream and coulis  
Individual baked Alaska, served with berry coulis



Filter coffee and mints

2 course £24.95

Add on an extra course for £6.00

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