

## 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 Marie Rose 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 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

Cheesecake of the day served with cream and coulis

Individual baked Alaska, served with berry coulis



Filter coffee and mints

2 course £27.95

Add on an extra course for £7.00

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