

Celebration Menu One

Starters

- Melon cocktail 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 apple chutney
- Sourdough bruschetta, tomato, basil, olive oil, yeast flakes, balsamic dressing



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
- Raspberry ripple ice cream: served on a crisp brandy snap basket with chocolate sauce
- Vanilla panacotta served with a berry compote



Filter coffee and mints

2 Courses £26.95

Add on extra course for £7.00

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