

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 £28.95
Add on extra course for £7.50

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