

## Starters

### Chicken liver parfait

with fruit chutney and  
toasted brioche

### Salad of galia melon

with Parma ham and fresh  
strawberries *[GF]*  
*[subject to availability]*

### Prawn & crayfish cocktail

with pickled cucumber *[GF]*

### Ratatouille vegetable tart

with glazed goats' cheese *[V]*

### Ham hock terrine

with piccalilli, Dijon mayonnaise  
and ciabatta

### Sundried tomato & red onion bruschetta

with toasted sourdough *[VG]*

### Honey roasted beetroot & goats cheese salad

with balsamic reduction *[GF, V]*

### Salad of poached pear & blue cheese

with walnuts and vinaigrette *[GF, V]*

### Freshly prepared soup

with a warm bread roll – choose from  
leek & potato, carrot & coriander,  
tomato & roasted garlic, or pea & mint  
*[please note all soups are gluten free  
and can be served with a gluten  
free roll on request]*

### Smoked salmon

with cucumber, lemon,  
fresh dill and crème fraîche *[GF]*

### Chicken satay skewers

with peanut sauce and cucumber raita

### Deep-fried breaded brie

with tomato chutney *[V]*

## Mains

### Slow roasted chicken supreme

with creamed leeks and smoked  
bacon *[GF]*

### 12 hour braised beef blade

with braising reduction *[GF]*

### Baked red onion & mushroom stack

with roasted garlic & tomato  
sauce *[VG]*

### Roasted turkey breast

with chipolata wrapped in bacon  
and cranberry stuffing

### Roasted sirloin of beef

with Yorkshire pudding

### Wild mushroom & spinach gnocchi

with green pesto *[V]*

### Pot roast chicken supreme

with buttered mushrooms and  
brandy & tarragon sauce *[GF]*

### Baked salmon fillet

with beurre blanc *[GF]*

### Pot roast chicken

with dauphinoise potatoes  
and smoked bacon cream *[GF]*

### Roasted pepper

stuffed with Mediterranean rice *[VG]*

### Baked aubergine

with flame roasted red peppers  
and feta cheese *[V, GF]*

### Baked fillet of cod

with roasted cherry tomatoes  
and tomato ragu *[GF]*

### Pan seared 7oz fillet of beef

with dauphinoise potatoes and a red  
wine jus *[GF]*  
*[£7 supplement per person]*

## Desserts

### Vanilla pod cheesecake

with white chocolate ganache

### Fruits of the forest meringue

with Chantilly cream *[GF, V]*

### Raspberry & lavender shortbread stack *[V]*

### Sticky toffee pudding

with butterscotch sauce *[V]*

### Tropical fruits panna cotta

with pineapple & rum salsa *[V, GF]*

### Strawberry & shortbread cheesecake

with strawberry ice-cream

### Glazed lemon tart

with berry compote *[V]*

### Banana & toffee meringue nest *[V, GF]*

### Raspberry & white chocolate crème brûlée

with shortbread biscuit *[V]*

### Dark chocolate brownie

with sweet cream and  
chocolate shards *[V]*

### Trio of mini favourites

dark chocolate brownie,  
forest fruits meringue and  
vanilla cheesecake

*[V]* – Vegetarian

*[VG]* – Vegan

*[GF]* – Gluten free