

Celebration Menu One

Starters

- Fan of melon 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 Cumberland sauce
- Warm chorizo sausage, black pudding and bacon salad
with a French dressing and balsamic reduction



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



Coffee and Mints

2 Courses £19.95
Add on extra course for £5.00

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