SAMPLE MENU

STARTERS

Chicken and Duck Liver Parfait
Cranberry and orange chutney, toasted sourdough and smoked bacon

Heritage Tomato Bruschetta
Toasted rye, whipped ricotta, crushed avocado, aged balsamic and rocket

Smoked Salmon Mousse
Dill pickled cucumber, caper focaccia, endive and lemon

MAINS

Traditional Roast Dinner
Choice of roast beef, pork or chicken with Yorkshire pudding, roast potatoes, seasonal vegetables and rich red wine gravy

Roast Rack of Lamb
Dauphinoise potatoes, petite ratatouille, fine beans, rosemary jus

Tarte Tatin
Roast shallot and thyme, tomato ragout and grilled goats cheese

DESSERTS

Sticky Toffee Pudding
Warm butterscotch sauce and vanilla bean ice cream

Triple Chocolate Brownie
Rich chocolate sauce and raspberry sorbet

Coconut Panna Cotta
Exotic fruit compote and toasted coconut flakes

Dietary and allergens menu available on request