

M E N U

T O B E G I N

mushroom & tarragon soup (GF) - *warmed French baguette* (V)

baked brie in filo pastry - *cranberry sauce* (V)

hot smoked mackerel fillet - *beetroot & potato salad* (V, DF)

pork, pine nut & golden sultana terrine - *apple puree* (GF, DF)

~ all starters accompanied by a basket of mixed breads ~

M A I N C O U R S E

roast topside of beef - *yorkshire pudding, horseradish sauce* (DF)

chicken breast & stilton sauce - *filled with spinach* (GF)

seared sea bream fillet - *tomato & fennel mashed potato, watercress cream* (P, GF)

ricotta & spinach tortellini - *roquette & walnut pesto salad* (V)

~ all main course accompanied by seasonal vegetables & potatoes ~

T O F I N I S H

egg custard & nutmeg tartlet - *clotted cream ice cream* (V)

chocolate and black cherry roulade - *white chocolate sauce* (V)

sticky toffee & banana pudding - *pecan nuts, caramel sauce* (V)

cheese & biscuits - *chutney, grapes & celery* (V)

Specific dietary requirements for desserts can be arranged in advance with our catering team

~ all desserts followed by coffee or tea & chocolate mints ~