

ON ARRIVAL

~ basket of mixed artisan breads on the table ~

TO BEGIN

smoked tomato & red pepper soup (V, Ve, GF, DF)
croutons & cream (V)

chicken & mango salad (GF, DF)
sesame seed dressing (V, Ve, GF, DF)

rillette of smoked salmon & prawn (P, GF)
cucumber, watercress & dill salad (V, Ve, GF, DF)

honey glazed goats cheese (V, GF)
fig & poppy seed compote (V, Ve, GF, DF)

MAIN COURSE

roast sirloin of beef (GF, DF)
roast potatoes, yorkshire pudding & red wine gravy

seared pork tenderloin medallions (GF, DF)
wild mushroom & spinach risotto & blackberry sauce (V)

roasted sea trout fillet (P, DF, GF)
beetroot puree & spring onion mash (V, GF)

spiced sweet potato & bean pattie (V, Ve, GF, DF)
mixed roast vegetables, sweetcorn relish (V, Ve, GF, DF)

TO FINISH

st clements pudding (V)
sauce anglaise (V)

normandy apple tart (V)
salted caramel ice cream (V)

dark chocolate mousse (V, GF)
crushed raspberries (V, DF, GF, Ve)

cheese & biscuits (V)
chutney, grapes & celery (DF, V, Ve)

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

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