

Starters

Roast Tomato & Red Pepper soup

Herb infused olive oil

Mediterranean Vegetable soup

Garlic & parmesan croutons

Puy Lentil & Smoked Bacon soup

Sun dried Tomato bread

Goats Cheese, Fennel and Olive tart

Rocket pesto

Char-grilled Asparagus & Halloumi salad

House dressing

Wild Mushroom on Olive toast

Glazed stilton crumbs

Welsh Rarebit and Pancetta

Baby salad leaves

Smoked Chicken Caesar salad

Shaved parmesan

Chicken Liver pate

House chutney & toast

Traditional Smoked Scottish Salmon

Sour cream & chives

Smoked Mackerel & Horseradish pate

Toast & lemon

Sesame coated Tiger Prawns

Sweet chilli dip

Main Courses

Lamb £40.00 pp

Roast Rump of Lamb

Potato gratin & braised peppers

Herb crusted Rack of Lamb

Grain mustard mash & French beans

Rotisserie roast Leg of Lamb

Parsnip puree, panache of green vegetables

Chicken £35.00pp

Truffle Roasted Breast of Corn-fed Chicken

Sauté potatoes, fresh peas & broad beans

Harrisa Infused Supreme of Chicken

Herb cous cous & spiced tomato confit

Mozzarella & smoked Bacon stuffed Chicken breast

Roast potatoes, courgettes, tomato & olive sauce

Rosemary Infused Supreme of Chicken

Summer vegetable nage & new potatoes

Beef £45.00pp

Roast Sirloin of Beef

Yorkshire pudding & roast vegetables

Seared peppered Beef fillet

Dauphinoise potatoes & wild mushroom

Char grilled Sirloin Steak

Chunky chips, salad & peppercorn sauce

Pork £40.00pp

Spit Roast shoulder of Pork

Poor mans potatoes & French beans

Pork Saltimbocca

Basil mash & ratatouille

Roast fillet of Pork

Mustard mash & honey roast parsnip

Vegetarian £35.00pp

Field Mushrooms baked with Garlic & Herbs

Creamed leeks & sauté potatoes

Roast pumpkin & Ricotta Cannelloni

Rich tomato sauce & salad

Roast shallot, Tomato & Goats Cheese Tatin

Artichoke salad & rocket pesto

Wild Mushroom & Champagne risotto

Rocket salad & truffle dressing

Fish £40.00pp

Hebr Crusted Cod Fillet

Panache of new potatoes & summer vegetables

Roast fillet of Sea Bass

Braised leeks, mussel & saffron broth

Soy glazed Mackerel fillets

Jasmine rice, bok choy & oyster sauce

Seared Salmon Fillet

Crushed new potatoes, braised baby vegetables

Desserts

Classic Vanilla Crème Brule

Raspberry compote

Summer Berry Fool

Pistachio biscuits

White Chocolate & Honeycomb mouse

Strawberry sauce

Dark Chocolate & Amaretto pot

Biscotti

Chocolate & Cherry Marquise

Wild berry compote

Passion Fruit Pavlova

Crème Chantilly

**** Cheese plate £6.00pp***

Bon Appetite