

Starters

Chicken liver parfait

with fruit chutney and
toasted brioche

Salad of galia melon

with parma ham and fresh
strawberries [GF]
[subject to availability]

Prawn & smoked salmon platter

with pickled cucumber, marie rose Sauce
and crispy capers [GF]

Ham hook terrine

with piccalilli, Dijon mayonnaise
and ciabatta

Sundried tomato & red onion bruschetta

with toasted sourdough [VG]

Honey roasted beetroot & goats cheese salad

with balsamic reduction [GF, V]

Salad of poached pear & blue cheese

with walnuts and vinaigrette [GF, V]

Freshly prepared soup

with a warm bread roll – choose from
tomato & chilli, cream of wild mushroom,
carrot & honey, broccoli & stilton
*[please note all soups are gluten free
and can be served with a gluten
free roll on request]*

Smoked salmon

with cucumber, lemon,
fresh dill and crème fraîche [GF]

Chicken satay skewers

with peanut sauce and cucumber raita

Deep-fried breaded brie

with tomato chutney [V]

Wild mushroom and parmesan arancini

with Rocket and Truffle Mayonnaise [V]

Grilled halloumi and watermelon salad

with Balsamic Reduction [V] [GF]

Goats cheese and caramelised onion tartlet

with Dressed Salad [V]

Mains

Slow roasted chicken supreme

with creamed leeks and smoked
bacon [GF]

12 hour braised beef blade

with braising reduction [GF]

Roasted turkey breast

with chipolata wrapped in bacon
and cranberry stuffing

Roasted sirloin of beef

with Yorkshire pudding

Wild mushroom & spinach gnocchi

with green pesto [V]

Baked salmon fillet

with chive hollandaise sauce [GF]

Pot roast chicken

with roasted garlic and thyme jus [GF]

Roasted pepper

stuffed with Mediterranean rice [VG]

Baked fillet of cod

with roasted cherry tomatoes
and tomato ragu [GF]

Sweet Potato and Cajun Roulade

with tomato Napoli sauce [VG] [GF]

Desserts

Vanilla pod cheesecake

with white chocolate ganache

Sticky toffee pudding

with butterscotch sauce [V]

Vanilla pannacotta

with poached pear and pear syrup
[V, GF]

Vanilla pod cheesecake

served with toffee sauce and
fresh raspberries [V]

Glazed lemon tart

with berry compote [V]

Banana & toffee meringue nest [V, GF]

Raspberry & white chocolate crème brûlée

with shortbread biscuit [V]

Dark chocolate brownie

with sweet cream and
chocolate shards [V]

Traditional Berry Eton Mess

with Crushed Meringue and Chantilly
Cream [V] [GF]

Trio of mini favourites

dark chocolate brownie,
forest fruits meringue and
vanilla cheesecake *[Please note, if this
option is chosen, no further dessert
options are available]*

[V] – Vegetarian

[VG] – Vegan

[GF] – Gluten free