

Celebrations Menu

To begin.....

Roast vine cherry tomato soup with herb oil and tendril pea shoots (V) (GF) (DF*)

Chicken, pistachio & apricot terrine with a quince & thyme jelly (GF)

Pulled pork & roquitto pepper arancini with a mustard & pepper puree (GF*)

Wild mushroom & thyme parfait with focaccia croutes,
apple & ale chutney (V) (GF*)

The main filling ...

Oven roasted chicken breast with herb roasted potatoes, seasonal roast
vegetables, red wine jus, sage & onion stuffing (GF) (DF)

Cider braised pork belly with thyme creamed potatoes,
seasonal roast vegetables and a sage red wine sauce (GF) (DF*)

Grilled seabass with roasted new potatoes, buttered greens
and a caper, lemon & dill sauce (GF) (DF*)

Chicpea & lentil coconut dahl with fragrant rice & cauliflower,
red onion bhajis (V) (DF) (VG)

The sweet treat....

Warm hazelnut praline brownie with toasted pecans & vanilla ice cream (GF*)

Passionfruit and mango cheesecake with raspberry puree and vanilla ice cream

White chocolate and raspberry crème brulee
with homemade shortbread biscuits (GF*)

Selection of cheese and biscuits with onion chutney, celery & grapes

Followed by.....

Chocolate mint crisps served with Tea & Coffee



Dietaries marked with * means dish can be adapted if required to suit allergen

£39.95 4 Course / £37.95 3 Course / £34.95 2 Course

A full list of allergens is available for each dish. Please let us know if you have any allergies. Any food prepared in our kitchen may contain traces of Cereal (Gluten), Nuts, Milk, Soya, Mustard, Eggs, Lupin, Fish, Crustaceans, Molluscs, Sesame Seeds, Celery or Sulphur Dioxide. Prices are inclusive of VAT at current rate.