

Sample Menu

Starter

Chefs Soup of the of the Moment
Warm Homemade Bread
~
Potted Smoked Mackerel
Watercress Salad
~
Chicken Liver Parfait
Tomato Chutney
~
Goats Cheese & Red Onion Tart
Dressed Rocket

Main Course

Crisp Belly Pork
Sage Mash Potato & an Apple & Raisin Chutney
~
8oz Rump Steak
Tomato, Mushroom & Handcut Chips
~
Baked Salmon Fillet
Tapenade Topping, New Potatoes & Fine Beans
~
Pea Risotto
Fried Leek Strings

Dessert

Strawberry Pannacotta
Basil Tuille & Popping Candy
~
Peanut Butter Chocolate Tart
Vanilla Ice Cream
~
Steamed Orange Sponge
Creme Anglaise
~
Cherry Creme Brulee
Shortbread

£28.95 per person