



Menu

Available from 2nd May 2019 until 24th August 2019
All dishes are freshly prepared and ordered on the night!

STARTERS

Smooth country vegetable soup with carrots and broccoli served with crusty garlic and herb croutons (V)

Seasonal melon, grapes and forest fruits tower, set in a citrus syrup, served with wild fruit coulis (V)

BLT pasta salad! Farfalle pasta bows, cherry tomatoes, peppery rocket leaves and grilled bacon (vegetarian option available) (V)

Sticky Teriyaki style chicken balls with spring onion, red chilli and soy and ginger dipping sauce

Paella with hot smoked salmon, chorizo, baby prawns and peas topped with vibrant herb oil drizzle and fresh pea shoots

MAIN COURSES

Salmon and spring onion fishcakes served with a creamy watercress sauce, parmentier potatoes and seasonal greens

Southern style fried chicken with Louisiana sauce of tomato, beans and sweetcorn with roasted sweet potato wedges

Pork, wild mushroom and spinach en croute served with buttery crushed new potatoes, steamed vegetables and rich red wine gravy

Fresh tubes of penne tossed through a creamy mushroom and blue cheese sauce, topped with a sun dried tomato crush and dressed winter leaves (V)

Caramelised red onion and goats cheese tart, served with chunky ratatouille, scented parmentier potatoes and rocket pesto drizzle (V)

DESSERTS

A delicious selection of freshly prepared desserts

**** We are happy to look after your dietary requirements! ****

Please speak to one of our party planners and they will tailor a menu for you

Please be advised that some dishes may contain food allergens, nuts or traces