



## Menu

Available from 17th January 2019 until 28th April 2019  
All dishes are freshly prepared and ordered on the night!

### STARTERS

Smooth carrot and coriander soup swirled with crème fraiche and chopped coriander (V)

Seasonal melon, grapes and fresh berries, set in a forest fruit syrup,  
served with wild fruit coulis (V)

Steaming four cheese tortellini served with a light mushroom infused cream sauce  
and topped with sautéed mushrooms (V)

Mini fish 'n' chips in a crispy batter served with mushy peas and tomato sauce

Fried chicken strips smothered in sweet chilli and sticky plum sauce  
on a crunchy Chinese pancake

### MAIN COURSES

A blend of poached salmon, smoked haddock and juicy prawns in a smoky cream sauce, topped  
with gratinated mashed potato and accompanied with seasonal vegetables

Spicy Moroccan chicken meatballs with Tagine style tomato and chilli sauce  
and roasted sweet potato wedges

Award winning char-grilled Cumberland sausages braised in a  
rich red wine and onion gravy. Served with colcannon mashed potatoes and seasonal greens  
(vegetarian option available) (V)

Steamed penne bound in a tomato, red pepper and basil sauce, topped with crispy bacon  
lardons and chilli crumb (vegetarian option available) (V)

Sweet potato, puy lentil, spinach and goats cheese Wellington served with  
parmentier potatoes and creamy herb sauce (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