



Menu

Available from 16th January until 26th April 2020
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)

Fanned duo of Cantaloupe and Galia melon served with a generous quenelle of zingy blackcurrant sorbet drizzled with wild fruit compote (V)

Succulent sun-dried tomato infused risotto balls rolled around gooey mozzarella cheese, bread crumbed and deep fried until crisp. Served with a tomato and basil sauce and fresh leaves (V)

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

Strips of roasted chicken breast, marinated in Southern style herbs and spices and served with red cabbage 'slaw and a smokey barbeque chutney

MAIN COURSES

A delicious and light fillet of wild Pollack coated in golden panko style breadcrumbs served with a creamy dill and pea sauce, parmentier potatoes and dressed watercress and rocket leaves

Oven roasted bone-in chicken suprême served with fluffy mashed potato, steamed vegetables and smothered with a luxurious mushroom and bacon sauce

A cassoulet with chunky braised pork shoulder, chorizo, mixed beans and plum tomatoes served with herb mash and fresh vegetables

Fresh tubes of penne pasta, sautéed mushrooms and rocket leaves, tossed through a creamy blue cheese and white wine sauce. Drizzled with a sun-dried tomato crush (V)

A short crust tart filled with caramelised red onions and tangy goats cheese. Oven baked and served with chunky ratatouille, crisp parmentier potatoes and drizzled with rocket oil (V)

DESSERTS

A delicious selection of freshly prepared desserts

**** We are happy to cater for your dietary requirements! ****

Please speak to one of our party planners and they will adapt a menu to suit

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