



SAMPLE MENU FOR GROUPS OF ABOVE 14

£27.50 + 10 % service charge

STARTERS

Pumpkin and Butternut Squash Soup, Herb Croutons
Smoked Trout Pate, Pickled Cucumber, Toasted Bread
Glazed Goats Cheese, Beetroot and Candied Walnut Salad with Balsamic Dressing

MAIN COURSE

Grilled Seabass, White Wine and Crayfish Cream,
Wilted Rocket, Crushed New Potatoes

Braised Lamb Shank, Butter Mash,
Creamed Cabbage, Red Wine Sauce

Supreme of Chicken, Tarragon Veloute, Crisp Pancetta,
Pan-fried Leeks, Sautéed Potatoes

Mushroom Stroganoff with Pilaf Rice (v)

Roast Loin of Pork, Mustard and Calvados Sauce,
Sautéed Potatoes, Glazed Apple

DESSERTS

Warm Chocolate Brownies and Vanilla Ice Cream
Poached Pear, Lightly Spiced Syrup, Fig Ice Cream
Sticky Toffee Pudding, Crème Fraiche
Locally Made Ice Cream

Filter Coffee/Tea