

Starters

Beetroot Cured Salmon, Lemon & Dill crème fraiche, Spelt Cracker, Salted Cucumber, Dill Oil

Pea and Mint Soup, Parsley Mascarpone (GF)

Crispy Whitebait, Chilli & Lime Dressing, Pak Choi, Spring Onion & Radish Salad (DF)

Marinated Artichoke, Goats Cheese Mousse, Fine Bean & Pine Nut Fricassee, Balsamic Reduction (V, GF)

Duck Liver Parfait, Orange Jelly, Port Reduction, Crispy Shallot Rings

Mains

Roast Sirloin of Beef, Broccoli, Chestnut Mushroom, Celeriac Puree, Red Wine Jus (GF)

Roast Leg of Lamb, Radish, Sweet Potatoes & Turnips, Rosemary Jus (GF)

Roast Rack of Pork, Apple Puree, Piccolo Parsnip, Red Wine Jus (GF)

Pan Fried Fillet of Seabass, Herb Gnocchi, Asparagus & Baby Carrot, Caviar Cream Sauce

Broccoli & Stilton Pithivier, Herb Mash, Seasonal Vegetables, Cream Sauce (V)

Desserts

Strawberry & Lime Cheesecake, Lime Crisp, Champagne & Strawberry Sorbet (V)

Vanilla Crème Brulée, Raspberry Sauce, Shortbread (V)

Chocolate & Caramel Tart, Orange Tweal, Honeycomb (V)

Apple & Blueberry Crumble, Crème Anglaise, Vanilla Ice Cream (V)

Selection of English & French Cheeses, Celery Ribbons, Quince Paste, Grapes & Biscuits (V, GF)

Coffee & Petits Fours

Allergen information

Please advise our staff of any food allergies at the earliest opportunity, so they can assist with appropriate menu choices.

 $V-Vegetarian \ \ GF-Gluten \ Free \ \ VG-Vegan \ \ DF-Dairy \ Free$