

2 courses £27.95 • 3 courses £32.50
Meals must be pre-ordered

Starters.

ROAST MUSHROOM SOUP (VG)
With truffle oil and garlic croutons

PAN SEARED SCALLOPS
With stir fried vegetables and a Thai coconut dressing
+2.50

GOATS CHEESE MOUSSE (V)
With roast beets and walnut crumb

CHICKEN & TARRAGON BALLENTINE
Pistachio salad with a plum chutney and crostini

Mains.

ROAST CHICKEN BREAST & PINK PEPPERCORN CREAM
Parma ham wrapped asparagus and dauphinoise potatoes

PAN FRIED SALMON IN A PRAWN & GARLIC BUTTER SAUCE
With crushed chive potatoes and wilted spinach

BEEF FILLET WITH DIANE SAUCE
Served with fondant potato and thyme roast carrots
+5.00

LENTIL SHEPHERD'S PIE (VG)
With a sweet potato crust and green vegetables

Desserts.

WHITE CHOCOLATE & STRAWBERRY CHEESECAKE (V)
With chocolate dipped strawberries

WARM CHOCOLATE FONDANT (V)
With raspberries and vanilla ice cream

RED VELVET CAKE (V)
With sweet vanilla cream

WARM SPICED POACHED PEAR (VG)
With cashew nuts and chilled coconut cream

Vegetarian (V) Vegan (VG) Vegetarian available (VA) Vegan available (VGA)

Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, gluten or fish allergens. In addition our products may be processed in facilities that process nuts and peanuts. Whilst every effort has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment.