

Special Occasion Dinner Menu £38 per person

Starters

Tomato Soup (V, VG, GF, DF)

Warm Bread Roll, Butter

Chicken Liver Parfait (GFOA, DF)

Red Onion Chutney, Toast

Trio of Sliced Melon (V, VG, GF, DF)

Fresh Fruits, Sorbet

Prawn & Smoked Salmon Platter (GFOA, DF)

Salad Lemon Mayonnaise, Brown Bread

Main Courses

Roast Chicken (GF, DFOA)

Dauphinoise Potatoes, Chantenay Carrots, Smoked Bacon & Leek Sauce

Braised Beef Steak (GF, DF)

Fondant Potatoes, Tenderstem Broccoli, Red Wine, Silver Skin Onion, Mushroom Sauce

Poached Salmon (GF, DFOA)

New Potatoes, Green Beans, Spinach, Herb Cream Sauce

Stuffed Roasted Butternut Squash (V, VG, GF, DF)

Roasted Vegetables, Tomato Sauce, Roast Potatoes

Desserts

Sticky Toffee Pudding (V, GF, DFOA)

Toffee Sauce, Vanilla Ice Cream

Cherry Cheesecake (V, GFOA)

Cherry Compote, Clotted Cream

Apple Tart Tatin (V, VG, DF)

Apple Sauce, Vanilla Ice Cream

Cream Filled Profiteroles (V)

Topped with Chocolate Sauce

To Follow

Freshly Brewed Tea or Filter Coffee & Mints

Separate Children's Menu for under 12's available upon request

Pre orders and pre-payment required 14 days prior to the event

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFOA) Option Available (DF) Dairy Free (DFOA) Option Available