



## *Starters*

**Broccoli, Stilton and Pine Kernel Soup**

**Goat's Cheese and Rosemary Souffle with Confit Onion Chutney and Seasonal Leaves**

**Smoked Salmon, Crispy Capers, Crème Fraiche and Buttered Bread**

## *Mains*

**Roast Sirloin of Beef, Dauphinoise Potatoes, Seasonal Vegetables, Yorkshire Pudding and Gravy**

**Thai Crab Cakes, Sauteed Green Vegetables, Thai Green Curry Sauce**

**Harissa Roasted Baby Carrots, Lentils, Roasted Onions, Natural Yoghurt and Fresh Herbs**

## *Desserts*

**Eton Mess with Fruit Coulis**

**Lemon Posset with Granola, Meringue and Dried Raspberries**

**Cheese and Crackers, Chutney, Fruit and Celery**

**Main 17.00**

**Two Courses 23.00**

**Three Courses 29.00**

**Please advise your server if you suffer from any food allergies**