



Starters

Smoked Salmon

Wrapped in cucumber with Philadelphia cream cheese and avocado puree, micro salad (GF, CD, C Fish)

Trio of Beetroot

With goat's cheese mouse and beetroot olive oil (GF, CD, V)

Beef and Horseradish Arancini

with mozzarella, wild leaves and honey mustard dressing (C Eggs, CG, C Mustard, Sulphones)

Pink Roasted Pigeon Breast

Balsamic wild mushrooms, fresh blackberries, micro mix salad and olive oil dressing (GF, DF)

Red Lentil & Chorizo Soup

Served with butter & warm bread roll. (CG, CD)

Mains

Limoncello Chicken

With roasted fennel, purple potato, cherry tomatoes and stem broccoli (GF, CD)

Roast Pork Loin

Sage mash potato, grill butternut squash and broccoli, apple red wine sauce (CD, GF)

King Prawns, Chorizo and Courgette Linguini

Served with a rich tomato sauce (CG, C Eggs, C Crustations)

Spinach and Ricotta Tortellini

In a cream and parmesan sauce (CD, CG, Contains Eggs)

Mushroom, Garden Pea Risotto

Butternut squash puree, root vegetable crisp (V, VEGAN, GF, DF)

Desserts

Profiteroles

With creme patisserie and chocolate Sauce (CD, CG, Contains Eggs)

Chargrilled Pineapple

With port wine, chili, lime & coconut caramel sauce (GF, DF, V, Vegan)

Chocolate Fondant

With vanilla ice cream, raspberry and mint garnish (CG, CD, Contains Eggs)

Lemon Posset

With crushed granola, meringue drops and a dried Strawberry (CD, CG, Contains Eggs)

Blueberry and Rosemary Panna cotta

Served with forest fruit compote (GF, CD)

****Please note this is a sample menu to show the types of dishes we offer.
The menu on the night is likely to be different to this one****