

2 COURSE FOR £22.95+VAT PER PERSON
3 COURSES FOR £30.00+VAT PER PERSON

(Please select three options from each course including one vegetarian)

Starters

- Celeriac and almond soup** Served with Croutons
Confit duck terrine Dates, pomegranate, brioche croutes
Porchetta Apple sauce, watercress, parmesan
Pear and walnut salad Pickled Cucumber, White Toast
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Mains

- Bavette steak** Dauphinoise potatoes, buttered greens and bordelaise sauce
Loin of pork Champ potatoes, seasonal vegetables and whole grain mustard sauce
Roast duck breast Celeriac and almond puree, caramelised chicory, cognac sauce
Cannon of lamb Bubble and squeak, buttered kale, rosemary sauce
Pan fried red mullet Parsley gnocchi, samphire and braised leeks
Cornish skate wing Roast new potatoes, spinach, lemon and brown butter sauce
Stone bass fillet Tagliatelle, white wine cream, capers and herb salad
Wild mushroom and onion tart Creamed potatoes, bois boudran
Pappardelle Sprouting broccoli, almonds and parmesan
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Desserts

Chocolate and nut parfait Caramel sauce

Warm chocolate soup Pink pralines, marshmallow and popping candy

Mulled wine pear clafoutis Cinnamon ice cream

Vanilla cheesecake Mandarin sorbet, burnt orange syrup

A selection of British and Continental cheese

Cheese biscuits, red onion marmalade, celery