

Dinner Sample Menu

Pre-Starter

Curried Carrot Soup with Deep fried Carrot garnish

Starters

Beetroot, Apple and Walnut Salad (V) (GF)

Pork Gyoza's with Asian Salad and Dip

Prawn Tagliatelle with Rocket and Shellfish

Mains

Braised Beef with Roasted Shallots, Chive Mash, Caramelised Celeriac Purée and Jus

Herb Crusted Cod, Slow Roasted Tomato, Sautéed Potatoes and Green beans

Chickpea and Spinach Stew with a Roasted baby Potatoes and Marinated Mushroom

Confit Rabbit Salad, Baby Gem Pine nuts (This main course will be served cold)

Sweets

Spiced Pineapple Crumble with Mango Sorbet (V)

Chocolate Delice, Cherry Compote and Croquant Wafer, Milk ice cream

Iced Grand Marnier and Almond Nougat with Apricot Puree, Orange Curd (GF)

Petit Four

Truffles

Bread

Slashed Cheese and Chilli Flat Breads

(V) = Denoted suitable for both Vegetarians and Vegans

(GF) = Gluten Free