

Starters

Chicken & ham hock terrine, melba toast & fresh piccalilli

Herb crusted chicken roulade, plum tomatoes, basil and rocket pesto dressing

London cured smoked salmon, dill and horseradish cream with crispy bread and caper berries

Leek, potato and smoked haddock soup

Beetroot and goat's cheese salad, walnut dressing (V)

Grilled goat's cheese with lamb lettuce and endive salad, honey and walnut dressing (V)

Mains

Chicken breast filled with sautéed leek and wild mushrooms, tarragon sauce

Herb crust lamb rump, fondant potato, carrot purée, baby veg and mint jus

Pan seared fillet of cod with new potatoes, grilled fennel and tomato salsa

Oven roasted sea bass, black olive crust, rosemary crushed potato and sautéed spinach with an herb dressing

Roast butternut squash risotto, parmesan shavings and rocket salad (V)

Sautéed portobello mushrooms with spinach in puff pastry case served with tarragon sauce (V)

Spinach, goat's cheese and roasted vegetable parcel, red chard salad and pesto dressing (V)

Desserts

Cinnamon poached pear, honey comb ice-cream

Strawberry cheesecake

Dark chocolate truffle and fresh berries

Lemon & lime cheesecake and lemon sorbet

One starter, one main and one dessert to be selected

FOOD ALLERGIES AND INTOLERANCES - If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you