



## Menu

Available from 3<sup>rd</sup> February 2017 - 29<sup>th</sup> April 2017  
All dishes are freshly prepared and ordered on the night!

### STARTERS

Hearty root vegetable soup topped with garlic and herb croutons **V**

Medley of fanned melon and exotic fruits laced with a mango and lime coulis **V**

Crisp fried chicken strips glazed in sweet chilli and sticky plum sauce

Smoked haddock and pea fishcakes with luxurious smoky cheese sauce

Sautéed mushroom and roasted butternut squash risotto drizzled with vibrant herb oil **V**

### MAIN COURSES

Poached salmon and Norwegian prawn tart served with creamy dill sauce,  
crisp roast potatoes and a medley of winter vegetables

Pan-fried chicken breast smothered with wild mushroom and gorgonzola sauce,  
roasted garlic mash and seasonal vegetables

Tender chunks of braised beef topped with creamy mash into a 'cottage tower',  
served with steamed vegetables and rich meaty red wine gravy

Spicy Italian meatballs cooked in a rustic tomato and herb sauce,  
served with steaming hot penne and fresh parmesan shavings  
(vegetarian option available) **V**

Sweet potato, puy lentil, spinach and goats cheese Wellington served with  
parmentier potatoes and creamy herb sauce **V**

### DESSERTS

A delicious selection of freshly prepared desserts

\*\*\*\* We are happy to look after your dietary requirements! \*\*\*\*

Please speak to one of our party planners and they will tailor a menu for you

Please be advised that some dishes may contain food allergens, nuts or traces