



Menu

Available from 3rd May 2018 – 25th August 2018
All dishes are freshly prepared and ordered on the night!

STARTERS

Smooth carrot and coriander soup swirled with crème fraiche and chopped coriander (V)

Medley of fanned melon and summer fruits laced with sticky peach schnapps and cranberry syrup (V)

Pan-fried three-cheese and spring onion potato cakes with sweet chilli drizzle (V)

Spicy chicken strips smothered in a soy and ginger sauce, topped with finely chopped spring onions

Paella with hot smoked salmon, Chorizo, baby prawns and peas topped with vibrant herb oil fresh pea shoots

MAIN COURSES

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

Tender chunks of lightly battered chicken breast in an authentic sweet and sour sauce with fragrant rice

Sautéed pork strips and mushrooms with a creamy Stroganoff style sauce. Served with roasted garlic and herb mash and steamed vegetables.

Spicy tomato and basil and fresh chilli penne arrabiata topped with smoked bacon lardons (vegetarian option available) (V)

Sweet potato, puy lentil, spinach and goats cheese Wellington served with golden parmentier potatoes and creamy herb infused 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