



## Menu

Available from 4<sup>th</sup> May 2017 - 27<sup>th</sup> August 2017  
All dishes are freshly prepared and ordered on the night!

### STARTERS

Smooth carrot and coriander soup topped with chunky croutons and chopped coriander **V**

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

Smooth parfait of chicken livers, garlic and fresh herbs served with char-grilled wholemeal baguette with redcurrant and raspberry relish

Pan-fried three-cheese and spring onion potato croquettes with sweet chilli drizzle and micro leaves **V**

Japanese panko chicken strips drizzled with an authentic katsu curry sauce

### MAIN COURSES

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

Succulent chicken breast served with a light parmesan sauce, steamed vegetables with chorizo infused mash

Award winning char-grilled Cumberland sausages braised in a rich red wine and onion gravy. Served with herbed mashed potatoes and seasonal greens  
(vegetarian option available) **V**

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

Layers of roasted Mediterranean vegetables and puy lentils topped with glazed goat's cheese and served with a fresh 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