



Menu

Available from 6th September 2018 – 10th November 2018
All dishes are freshly prepared and ordered on the night!

STARTERS

Smooth country vegetable soup with carrots and broccoli served with crusty garlic and herb (V)

Seasonal melon, grapes and forest fruits tower, set in a citrus syrup, served with wild fruit coulis (V)

Golden puff pastry tartlet with juicy plum tomatoes, creamy mozzarella and a balsamic reduction

Sautéed mushroom and roasted butternut squash risotto drizzled with a vibrant herb oil (V)

Japanese panko breaded chicken strips with an authentic Katsu curry dipping sauce

MAIN COURSES

A blend of poached salmon, smoked haddock and juicy prawns in a smoky cream sauce, topped with gratinated mashed potato and accompanied with seasonal vegetables

Spicy Moroccan chicken breast with Tagine style tomato and chilli sauce and aromatic wild rice

Pork, wild mushroom and spinach en crouete served with colcannon mash, steamed vegetables and rich red wine gravy

Creamy three-cheese penne with wilted rocket topped with crispy bacon lardons and sun-dried tomato crush (V)

Caramelised red onion and goats cheese tart, served with chunky ratatouille, scented parmentier potatoes and rocket pesto drizzle (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