



## Menu

Available from 18<sup>th</sup> January 2018 – 28<sup>th</sup> April 2018  
All dishes are freshly prepared and ordered on the night!

### STARTERS

Hearty leek and potato soup topped with crispy garlic and herb croutons (V)

Juicy trio of fanned melon topped with a compote of forest fruits and winter berries (V)

Crispy fried chicken strips smothered in sweet chilli and sticky plum sauce on a crunchy Chinese pancake

Golden puff pastry tartlet with tangy goat's cheese and caramelised red onions with red pepper and tomato sauce (V)

Sun-dried tomato and mozzarella risotto arancini with basil cream sauce (V)

### MAIN COURSES

Smoked haddock and pea fishcakes served with a cheddar and chive sauce, parmentier potatoes and seasonal vegetables

Breaded roasted garlic chicken breast with velvety mashed potato, steamed vegetables and herb infused cream sauce

Beef and mushroom en croute, 'roasties' and fresh vegetables with rich red wine gravy

Steamed penne bound in a tomato and red pepper sauce, topped with crispy bacon lardons and chilli crumb. Vegetarian option available. (V)

Puy lentils and Mediterranean vegetables in a baked filo roll served with creamy herb sauce, crisp roast potatoes and a medley of winter vegetables (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