



## Menu

Available from 29<sup>th</sup> August 2019 – 10<sup>th</sup> November 2019  
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 croutons (V)

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

Golden 'mac & cheese' croquettes served with a cherry tomato, red onion and sweet pepper chutney

Spicy chicken koftas served with tangy tomato and coriander dipping sauce and tzatziki

Pea and pancetta risotto drizzled with a vibrant herb oil and fresh pea shoots (V)

### MAIN COURSES

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

Breaded roasted garlic chicken breast with herb mashed potato, steamed vegetables and herb infused tomato and basil sauce

Pork, wild mushroom and spinach en croute served with mini roasties, steamed vegetables and rich red wine gravy

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

Three cheese broccoli and cauliflower filo roll served with a creamy herb sauce, golden parmentier potatoes and dressed rocket leaves (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