



Menu

Available from 16th January until 26th April 2020
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)

Fanned duo of Cantaloupe and Galia melon served with a generous quenelle of zingy blackcurrant sorbet drizzled with wild fruit coulis (V)

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

Steaming four cheese tortellini served with a light mushroom infused cream sauce and topped with sautéed mushrooms (V)

Southern style fried chicken strips with red cabbage slaw and smoky barbeque chutney

MAIN COURSES

Fillet of white fish in golden breadcrumbs served with a creamy dill and pea sauce, parmentier potatoes and a watercress and rocket salad

Roasted herb-infused chicken supreme, creamy mashed potato, steamed vegetables smothered with a luxurious mushroom and bacon sauce

Braised pork, chorizo, bean and tomato cassoulet served with herb mash and fresh vegetables

Wild mushroom and creamy blue cheese penne, topped with sun-dried tomato crush and fresh rocket (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 cater for your dietary requirements! ****

Please speak to one of our party planners and they will adapt a menu to suit

Please be advised that some dishes may contain food allergens, nuts or traces