



Menu

Available from 31st August 2017 - 12th November 2017
All dishes are freshly prepared and ordered on the night!

STARTERS

- V Hearty leek and potato soup topped with crispy garlic and herb croutons
- V Juicy combination of fanned melon and exotic fruits laced with a mango and lime coulis
- Pulled beef and potato croquettes served with a tomato, chilli and raisin chutney
- V Golden puff pastry tartlet with button mushrooms and creamy blue cheese sauce
- Paella with hot smoked salmon, Chorizo, baby prawns and peas topped with vibrant herb oil drizzle and fresh pea shoots

MAIN COURSES

- Poached salmon and leek filo roll served with creamy herb sauce, crisp roast potatoes and a medley of winter vegetables
- Breaded Cajun-spiced chicken breast with a Louisiana style tomato, mixed bean and sweetcorn salsa with sweet potato mash
- V 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 Creamy three-cheese penne, with wilted rocket topped with crispy bacon lardons and sun-dried tomato crush **(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

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