



A glass of fizz



English onion soup

Baked camembert to share with beetroot puree and dressed pea shoots

Tempura battered vegetables to share with sweet chili sauce and a lime & ginger dressing

Ham hock terrine with celeriac remoulade and dressed pea shoots



Roast lamb rump with dauphinoise potatoes, buttered cabbage and mint jus

Beef bourguignon served with a red wine jus and creamy mashed potatoes

Curried monk fish with beurre noisette and saffron risotto

Tomato and mozzarella tart with basil pesto and rocket salad



Frozen yoghurt cake with forest berries & strawberry compote

White chocolate and raspberry crème brulee with raspberry sorbet

Mini meringues to share with chocolate fondant and fresh strawberries

Stilton and cheddar board with onion chutney, biscuits, walnuts and grapes



Coffee and fudge

£37.50 per person

