

19th March 2023

Starters

Serrano ham with chargrilled asparagus and piquillo peppers (gf)
Green pea, mint and watercress soup with ciabatta bread (v)
Whipped feta with dill and lemon, roasted broccoli, almonds and crispy onions (v)
Smoked salmon, avocado and pink grapefruit (gf)

Mains

Roast "Surrey Farms" Sirloin of Beef and Yorkshire Pudding
Roast Loin of Pork with apple sauce
Roast Leg of Lamb with mint sauce
Chestnut and pumpkin seed Nut roast with vegetable gravy (v)

All served with garlic and rosemary roasted potatoes, seasonal vegetables and jus
All roasts are available gluten free, please ask your server

Pan-fried Seabass Fillet with crushed new potatoes, grilled asparagus, & sauce vierge (gf)

Roast breast of chicken on spelt kale and parmesan risotto, kale crisps

Rigatoni pasta with courgette and butternut squash, roasted cherry tomatoes & nut free pesto (v)

Desserts

Apple and blackberry crumble

White chocolate and raspberry cheesecake

Italian tiramisu with coffee and Amaretto-soaked sponge fingers

Fresh exotic fruit salad with clementine sorbet and coconut tuille (gf)

English Cheese, biscuits, pickle, fruits

2 Course £29.50

3 Course £36.50

