

## 3 COURSE DINNER MENU

### STARTERS

TOAD IN THE HOLE, YORKSHIRE PUDDING, CUMBERLAND SAUSAGE, ONION GRAVY

ROAST SALMON AND PRAWN COCKTAIL, BLOODY MARY DRESSING, PEA SHOOTS (GF)

CHICKEN LIVER PATE, FRUIT CHUTNEY, TOASTED BRIOCHE (RGF)

LIGHTLY SPICED SWEET POTATO AND COCONUT SOUP, CRISPY SPICED ONIONS (V)(GF)(VG)

MARINATED TOMATO AND MOZZARELLA TART, RED ONION JAM, BASIL DRESSING, BALSAMIC AND ROCKET (V) (RVG)

### MAIN COURSE

*MAIN COURSES WILL BE SERVED WITH A SELECTION OF VEGETABLES & POTATOES*

POT ROAST DAUBE OF BEEF, CREAMY MASH POTATO, GLAZED SHALLOTS, RED WINE JUS (GF)

GARLIC AND SAGE ROAST CHICKEN BREAST, THYME ONION STUFFING, PIG IN BLANKET, HONEY GLAZED CARROTS (RGF)

SLOW COOKED LAMB SHANK, ROOT VEGETABLES, MASHED POTATO, MINT GREMOLATA (GF)

RATATOUILLE VEGETABLE TART WITH FLAKY CHEDDAR AND THYME PASTRY, TOMATO AND CHILLI SAUCE, SALSA VERDE (V) (RVG)

MEDITERRANEAN VEGETABLE, SPINACH AND CRUMBLED FETA WELLINGTON, BASIL INFUSED MASHED POTATO, RED PEPPER SAUCE (V) (RVG)

### DESSERT

WARM CHOCOLATE BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM (V) (GF)

SALTED CHOCOLATE CARAMEL TART, HONEYCOMB, VANILLA SCENTED MASCARPONE (V)

PASSIONFRUIT TART, VANILLA MASCARPONE CREAM, RASPBERRY COULIS (V)

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA POD ICE CREAM (V)

A SELECTION OF CHEESE CELERY, FRUIT AND CRACKERS (V) (RGF)

(V) Vegetarian

(VG) Vegan

(GF) Gluten free

(RGF) The dish can be adapted to be gluten free

(RVG) The dish can be adapted to be vegan