

## Starters

GRILLED ASPARAGUS, POACHED EGG,  
HOLLANDAISE SAUCE, PARMESAN CRISP &  
WATERCRESS

BAKED BASQUE CHEESECAKE SERVED WITH RED  
ONION JAM & CRUSTY BREAD

SEARED TIGER PRAWNS WITH LEEK & PINENUTS  
SERVED WITH LEEK & DILL GEL WITH GARLIC  
AIOLI

## Mains

ALL SERVED WITH ROASTED POTATOES, HONEY GLAZED CARROTS &  
PARSNIPS, MIXED GREENS, CAULIFLOWER CHEESE & YORKSHIRE  
PUDDING

ROASTED CHICKEN SUPREME

ROASTED SIRLOIN OF BEEF

ROLLED PORK BELLY

VEGAN WELLINGTON

ROASTED COD FILLET WITH CRUSHED NEW POTATOES, ASPARAGUS &  
CHIVE SAUCE

## Desserts

STICKY TOFFEE PUDDING  
WITH TOFFEE SAUCE

CHAMPAGNE POACHED RHUBARB CRUMBLE  
& CRÈME ANGLAISE

TRIO OF CHEESES SERVED WITH GRAPES,  
CELERY, CHEFS SELECTION OF CHUTNEYS & CRACKERS

Two Courses £30.00

Three Courses £35.00

