



Luxury Menu - £46 per person

Starters

- Tiger prawns smothered in pesto served on a bed of leaves (GF option available)
- Salad of avocado & crab with a pink grapefruit dressing (GF)
- Bruschetta topped with an olive tapenade & goat's cheese (V)
- Salmon & asparagus terrine (GF)
- Smoked haddock & crème fraiche pate with lemon and dill compote (GF)
- Grilled field mushroom with Parma ham & Parmesan cheese crust (V option available, GF)
- Avocado, tomato, cream cheese, prawn & sweet chilli (V option available, GF)

Main Courses

Served with new potatoes & seasonal vegetable
Dauphinoise potatoes available at an additional cost of £1.50 per person

- Rack of English lamb with a thyme & shiitake mushroom stuffing with redcurrant jus (GF)
- Braised lamb shank with saffron & white wine with braised fennel & thyme (GF)
- Classic beef Wellington
- Free-range supreme of chicken stuffed with sausage stuffing with a red wine & thyme jus (GF)
- Breast of Gressingham duck with slow roasted plums & Marsala sauce (GF)
- Teriyaki salmon with steamed Asian greens & sweet chilli sauce (GF)

Desserts

- Vanilla & Seasonal Berry Cheesecake
Classic set cheesecake made with cream cheese, vanilla & berries, topped with seasonal berry glaze
- Raspberry Cheesecake
Domed cheesecake made with cream cheese & real raspberry puree topped with raspberries
- Chocolate Truffle Torte
Rich dark Belgian chocolate torte on a chocolate sponge base



Chocolate Fondant (V)

Rich warm gooey chocolate fondant served with a warm berry compote & vanilla ice cream

Tiramisu

Domed Italian dessert made with mascarpone cheese & coffee soaked sponge

Banoffee Pie (V)

Fresh bananas & caramel in a sweet pastry case topped with a coffee flavoured fresh cream

Lemon Tart (V)

Traditional lemon curd made with fresh lemon juice in a sweet pastry case finished with an apricot glaze

Normandy French Apple Tart (V)

Layered apples baked on a crème patisserie & sweet pastry case finished with a light apricot glaze

Apple & Cinnamon Crumble Tart (V)

Traditional crumble topping with stewed apples in a sweet pastry case

Blackberry & Apple Crumble Tart

Fresh blackberries & stewed apples topped with a traditional crumble topping in a sweet pastry case

Chocolate Brownie (V, GF)

Soft & delicious indulgent chocolate brownie served with vanilla ice cream

Crème Brûlée (V, GF)

Smooth and creamy custard with a sweet sugar topping

Vanilla Panna Cotta (GF)

Classic Italian style dessert made with vanilla pods

Sticky Toffee Pudding (V, GF)

A deliciously moist sponge cake served with toffee sauce & vanilla ice cream

Eton Mess (V, GF)

The classic and refreshing dessert made from cream, meringue and fresh strawberries

Fruit Salad (V, GF, Vegan)

A mixed salad made from fresh fruit

Poached Pear (V, GF, Vegan)

Refreshing, simple and elegant

Tea/Coffee & After Eights

All products are made in a premises that uses the following nuts: Almonds, Walnuts, Pecan Nuts, Hazelnuts & Coconut