



## Luxury Menu - £44 per person (incl VAT)

*\*Please note that you can mix and match between the Traditional & Luxury menus if you wish, and we will base the price on the main course chosen*

### 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 & Vegan options available, GF)
- Avocado, tomato, cream cheese, prawn & sweet chilli (V option available, GF)
- Avocado filled with tiger prawns in a lemon mayo sauce, served with a bed of leaves (GF)

### Main Courses

*Served with either roasted new potatoes or roast potatoes & seasonal vegetables  
Dauphinoise potatoes available on request*

- 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)
- Roast Lamb with mint sauce and all the trimmings (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 & indulgent chocolate brownie served raspberries and vanilla ice cream*

### Vegan Chocolate Brownie (Vegan, GF)

*Soft & indulgent chocolate brownie served with raspberries and soya ice cream*

### Chocolate & Raspberry Ganache (Vegan, GF)

*A delicious chocolate & raspberry ganache sponge served with raspberries and soya ice cream*

### Crème Brulée (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