

Chef's menu £28.00 per head

£14.00 children (up to age 12)

Starters

Choice of 1

- Soup
 - Leek and potato
 - Tomato and basil
 - Mediterranean vegetable
 - Broccoli and Stilton
 - Creamy mushroom medley
- A salad of roasted pepper, goat's cheese and smoked bacon with croutons
- Roast garlic mushrooms topped with Gorgonzola and served with balsamic cherry tomatoes
- Cantaloupe melon with a strawberry punch
- Chicken liver pate served with crusty french bread, and a sweet red onion marmalade

Additional option £ 2.00 per head

- Cajun spiced chicken salad with new potatoes and watercress finished with tomato salsa dressing
- Smoked salmon wrapped around prawns topped with fresh avocado and garlic mayonnaise served with rocket salad and granary bread

Main course

A choice of 1

- Baked smoked salmon with a warm salad of new crop potatoes, watercress and capers finished with lemon and herb vinaigrette *
 - Roast breast of chicken wrapped in smoked bacon, stuffed with Camembert and served with new potatoes, fine green beans and carrots. Accompanied by a homemade white wine and mushroom sauce
 - Slow roast leg of pork studded with garlic and sage served with seasonal vegetables, roast potatoes, apple and apricot chutney
- *Vegetarian option, alternatives available on request

Puddings

(A choice of 1)

- Lemon tart with caramelised glaze and crème fraiche
- Cheesecake topped with a cranberry and raspberry glaze served with fresh raspberry coulis and pouring cream
- Chocolate brownie drizzled with dark chocolate and movenpick mint choc ice cream

Coffee + mints