



Starter

Wild mushroom and truffle oil soup

Prawn cocktail served on iceberg lettuce and toasted bread

Chicken liver parfait served with sourdough bread onion chutney

Fresh Mozzarella and tomato bruschetta



Main course

Slow cooked pork belly with a chive mash, sugar snaps and jus

Pan fried seabass and a creamy pea, chive risotto

Corn fed chicken supreme, fondant potato, battered kale and jus

Cajun spiced cauliflower steak served on lime and vegetables cous cous

Dessert

Summer fruit eton mess served with vanilla ice cream

Rich white chocolate cheesecake served with whipped cream and strawberries

Gf chocolate tort served with chocolate sauce and lemon sorbet

Selection of cheese and biscuits served with chutney, celery and grapes

`Selection of ice cream and sorbets

£22 2 COURSE SET MENU

£27 3 COURSE SET MENU

