

Tian of Crabmeat

chilli and mango salsa, avocado, squid ink tuille

Smoked Trout Pate

crispy sour dough, pickled cucumber, caper berry, horseradish cream

Vol au Vent

tender chicken pieces, mushroom, leek, tarragon sauce, puff pastry case

Roast Root Vegetable Soup

homemade brown bread, Irish butter

Herb Crusted Hake

buttered Samphire, fine vegetable, tomato bisque

Slow Cooked Beef Feather Blade

caramelised shallots, parsnip crisps, forest mushroom jus

Pan fried Supreme of Chicken

asparagus spears, Parma ham, red pepper and parsley cream

Moroccan Spiced Tagine (V)

sweet potato, butternut squash, pearl onion, steamed rice

All main courses served with seasonal vegetables and potato

Mango Cheesecake

biscuit base, passionfruit syrup

Meringue Nests

dairy cream, fresh fruit salsa, raspberry coulis

Apple Crumble

stewed Bramley apples, oat crumb, vanilla ice-cream, crème anglaise

TEA AND COFFEE