

## STARTERS

Homemade Minestrone Soup (VE)

Leek & Blue Cheese Tartlet (V)

Roasted Tomato & Sweet Chilli King Prawn Salad

Confit Duck Salad served with Cucumber, Spring Onions, Hoisin Sauce &

Crispy Wonton.

## MAINS

Chicken Breast, served with Baby Roast Potatoes, Green Beans & Cider Sauce (GF)

Peppered Pork Medallions in a Cream Sauce, served with Mashed Potatoes & Roasted Carrots (GF)

Sea Bass Fillet, served with Crushed Dill Potatoes, Green Beans & Butter Sauce (GF)

Braised Beef, served with Fondant Potato, Roasted Carrots & Parsnips, finished with a Red Wine & Rosemary Jus (GF)

Potato Gnocchi sautéed in a rich Cream & Wild Mushroom Sauce, served with Garlic Bread (V, VE)

## DESSERTS

Chocolate Brownie, served with Chocolate Ice-Cream (GF)

Jam Sponge with Custard

Trio of Cheese & Biscuits (GF Available)

Lemon Tart with Sorbet (VE)

Tea or Coffee & Mints

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS UPON PRE-ORDERING