

Two & Three Course Menu





Choose either 2 Courses or 3 Courses

Please choose 1 meat option and 1 vegetarian dish per course for your guests to choose from. You are able to mix and match between option A, B, C & D for starter, main and dessert

Starters

Option A - £5

Oven baked tomato and basil soup (V)

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Butternut squash soup with a hint of chilli and coconut (V)

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French onion soup topped with sour dough and melted cheese

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Leek and potato soup with parsley cream (V)

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Smoked salmon and dill pate, melba toast and pickled cucumber

-

Ham hock terrine served with melba toast and red onion marmalade (V)





Option B - £7

Glazed goats cheese on toasted ciabatta with a herb salad and red onion marmalade

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Roasted pepper and mozzarella tart with rocket and basil salad finished with a balsamic glaze (V)

Option C - £9

Crispy duck finished with sesame dressing on a radish and orange salad

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Cured salmon, dill, shallot, caper crème fraiche dressing and sourdough croutons

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Charcuterie platter; salami, prosciutto, chorizo, grilled vegetables, olives and pickles





Main Course

Option A—£18

Pan fried chicken breast on a bed of crushed potatoes finished with tomato and basil coulis

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Belly of pork on Lyonnaise potatoes finished with Cider and thyme sauce
caramelised red onion and spinach tart with cherry

-

Tomato, basil and roasted garlic salad (V)

Option B - £20

Roasted loin of pork topped with glazed apples & black pudding served with Dauphinoise potatoes

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Breast of chicken served with wild mushroom, crème fraiche and thyme served on gratin potatoes

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Fillet of Pollock rolled in a fresh herb crust, served with bubble and squeak with a white wine and dill sauce

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Feta and sun blushed tomato filo parcels served with sweet potato wedges and tzatziki dip (V)





Option C - £23

Salmon en Croute served with new potatoes, seasonal vegetables, with cream and chive sauce

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Pulled Brisket of beef Lyonnaise potatoes served with red wine and shallot sauce

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Vegetable tagine topped with toasted almonds and minted couscous (V)

Option D - £27

Saddle of venison on a celeriac rosti potato served with creamed leeks, wild mushroom and tarragon jus

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Pan roasted duck breast on rosti potatoes with orange braised cabbage and seasonal vegetables





Desserts

Option A - £5

Chocolate brownie with cinnamon ice cream

-

Baked Vanilla cheesecake with fruit compote

-

Lemon tart with raspberry coulis

-

Seasonal fruit Pavlova

Option B - £7

Seasonal fruit crumble with custard or ice cream

-

Pear and frangipane tart with raspberry coulis and Chantilly cream

-

Sticky toffee pudding with hot toffee sauce

-

Brioche, marmalade and butter pudding with crème anglaise

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Vanilla panna cotta with a seasonal fruit garnish

Dietary requirements catered for upon request

Prices include VAT

