

### 3 COURSE MENU - £45 PLUS VAT PER HEAD

Salmon and Prawn Fish Cakes, Saffron Butter Sauce, Herb Salad

Roasted Breast of Free Range Chicken, Parsley and Garlic Potato Cake,  
Sprouting Broccoli, Port Jus

Warm Chocolate and Pecan Nut Brownie, Clotted Cream

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Organic Buffalo Mozzarella, Heritage Tomato and Basil Shoot Salad,  
Kalamata Olive Tapenade

Roasted Salmon Supreme, Green Beans, Sugar Snap Peas and Capers,  
Sautéed Potatoes and Hollandaise Sauce

Lemon Posset, Fresh Raspberries, Sable Biscuits

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Chicken, Duck and Red Onion Marmalade Terrine, Pea Shoot and Sundried  
Tomato Salad, Olive Bread

Slow Cooked Beef Rump, Roasted Root Vegetables, Champ potatoes, Red  
Wine Jus

Black Cherry and Chocolate Gateau, Kirsch and Fresh Berries

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**3 COURSE MENU - £55 PLUS VAT PER HEAD**

Fillet of Beef Carpaccio, English Mustard, Watercress and Heritage Tomato Salsa

Seared Tuna Steak, Sautéed Jersey Royal Potatoes, Soy and Ginger Pak Choy, Plum and Mirin sauce

Chocolate and Praline Truffle Tart, Raspberry Ripple Ice Cream

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Devon Crab and Sorrel Tian, Broad Bean, Pea and Bergamot Salad, Focaccia Bread

Roasted Cannon of English Lamb, Dauphinoise Potatoes, Greens, Rosemary and Port Jus

Toffee Apple Crème Brulee, Nutmeg and Cinnamon Shortbread

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Harissa Lamb and Mint Bon Bons, Baby Spinach, Cashew Nut and Soy Salad, Lime Mayonnaise

Pan Roasted Duck Breast, Butter Thyme Fondant Potato, Savoy Cabbage and Smoked Bacon, Pan Jus

Apple Tarte Tatin, Vanilla Ice Cream, Caramel Sauce

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