

Dinner Menu

Starters

Salad of Crispy Pancetta with Madeira, wild Mushrooms and Aged Balsamic

Smoked Haddock and Spring Onion Croquette with Sauce Gribiche

Buttered New Season Asparagus with Poached Egg and Hollandaise Sauce (v)

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*Cream of Leek and Potato Soup (v)*

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Main Courses

Pan-fried Fillet of Sea Bass with Mint Scented Mash, Crushed Garden Peas and Mussel Sauce

Roast Supreme of Chicken with Forestiere Potatoes, Sautéed Spinach and Red Wine Jus

Fricassee of Spring Vegetables with Parmesan Cream and Saffron Cocottes (v)

Desserts

Dark Chocolate Torte with Cointreau Sorbet

Caramelised Banana Bavarois with Toffee Sauce

Warm Cherry Bakewell Tart with Clotted Cream and Coulis

Chef's selection of British farmhouse Cheeses with Celery, Grapes and Chutney (£1.50 Supplement)

£31.50

Coffee and Petit Fours £2.95

*food items may contain nuts, or may have been in contact with items that contain nuts
To the best of our knowledge, none of our suppliers use genetically modified food.*