Spring/Summer

**Please choose a maximum of 3 starters, 3 mains & 3 desserts for your guests to chose from. A full pre order will then be required.**

Soups all £6.00

Roasted tomato and red pepper with goat’s cheese beignet and basil oil

Carrot and ginger finished with double cream and coriander profiteroles

Cream of white onion with crispy onions and tarragon oil

Butternut squash and chilli soup with roasted garlic croutons and chive oil

Pea and leek with mint oil, bacon crumb and double cream

Starters

Thai fishcakes with Asian salad and sweet chilli dressing £9.00

Heritage tomato and bocconcini salad with rocket pesto and pine nuts £6.00

Smoked duck salad with crispy onions, pancetta, rocket and a ginger and orange dressing £7.50

Ham hock and grain mustard terrine with piccalilli puree, sea salt and black pepper croute £6.00

Classic prawn cocktail £8.00

Onion bhaji loaf with crispy chickpeas, curried mayonnaise, and mint yoghurt £6.50

Asparagus spears and brie wrapped in dry cured ham with brioche and pesto dressing £9.00

Belly pork with caramelised apple puree and a pan seared scallop £9.50

Mains

Josper grilled breast of chicken, garlic and rosemary dauphinoise, tomato, chorizo, and butterbean cassoulet with red wine jus £16.00

Filet steak with dauphinoise potatoes, mushroom puree, roasted vine tomatoes

and a pepper sauce £26.00

Salt and pepper lamb rump with Bombay potatoes, spinach, and tagine sauce £18.50

Fillet of seabass with potato and leek terrine, Josper grilled baby leeks, pea puree and a white wine cream sauce £16.50

Pan fried fillet of hake with a lemon scented fondant potato, crushed peas, chive cream and crispy cockles £19.50

Tomato and mozzarella puff pastry tart topped with basil toasted pine nuts and balsamic dressing £14.50

Twice cooked belly pork with roasted garlic mash, butternut squash puree, buttered green beans and a calvados jus £15.50

Confit Gressingham duck leg with chorizo, carrot, cumin and barley risotto finished with red wine jus £16.50

Roasted dill and lemon marinated salmon fillet with hassle back potatoes, buttered asparagus with a citrus hollandaise sauce and chive oil £18.00

Roast breast of chicken with a bacon and leek potato cake, roasted vine tomatoes and creamy mushroom sauce £15.50

Desserts

Summer tart, crème patisserie and glazed fruit with raspberry sorbet £7.00

Traditional raspberry trifle £7.00

Prosecco and summer berry jelly with oat crumble and clotted cream ice cream £6.50

White chocolate blondie with raspberry puree and white chocolate chip ice cream £7.00

Summer berry crumble with clotted cream ice cream £6.00

Lemon posset with fresh raspberries and homemade shortbread £5.50

Dark chocolate delice with mint chocolate chip ice cream and chocolate soil £7.00

Local cheeses with artisan biscuits, grapes, celery, and caramelised onion chutney £9.00