

**£34.95 per head including a glass of Prosecco on arrival**

## **Starters**

**Sweet Potato, Chick Pea & Red Lentil Soup**  
with a garlic & herb focaccia

**Smoked Salmon Purse**  
filled with garlic & herb cream cheese caviar  
with rye bread & a raspberry vinaigrette

**Pan Seared Local Pigeon Breast**  
Puy lentil ragu, fondant potato & thyme jus

## **Mains**

**Char grilled 8oz Sirloin Steak**  
cooked to your liking, with a crab thermidor sauce  
hand cut chips, baked field mushroom & watercress salad

**Thyme & Garlic Roasted Breast Of Chicken**  
with a fricassé of sun blushed tomatoes spinach, chorizo, rice & grains  
finished with a red wine jus

**Homemade Pappardelle Pasta**  
with garlic buttered wild mushrooms  
baby spinach, pine nuts & fresh shaved Parmesan

**Roasted Salmon Fillet**  
green beans, flaked almonds, aubergine purée  
tomato salsa, roasted new potatoes & lemon gel

## **Desserts**

**Strawberry Cheesecake Crème Brulée**

**Tia Maria Cream Filled Profiteroles**  
with chocolate orange sauce

**Sharing Bowl of Fresh Strawberries**  
with Baileys & butterscotch dipping sauce

**Food Allergies and Intolerances:** All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared, and our menu descriptions do not list all ingredients. If you require any advice about ingredients, please do ask your server before ordering your food.