

Amuse Bouche

Starters

Tomato Soup with Cheese Toastie Croute

Prawn Cocktail, Sherry Infused Marie Rose, Salad and Mini Seeded Loaf

Wild Mushroom Ravioli, Wilted Rocket, Truffle Cream

Salmon Terrine, Fennel and Citrus Salad, Lemon Confit

Main Courses

Grand Reserve Sirloin of Beef with Yorkshire Pudding and Roasting Juices (Our Beef is served Pink unless otherwise requested)

Chicken Ballotine, Roast and Mashed Potatoes

Pan Seared Salmon and King Prawn with Fondant Potato and Hispi Cabbage Celeriac and Leek Wellington, Celeriac Puree, Purple Sprouting Broccoli

Pre Dessert

Rhubarb Panna Cotta

<u>Desserts</u>

Sticky Toffee Pudding, Vanilla Ice Cream

Lemon Meringue Parfait

Chocolate and Raspberry Tart

A Selection of Two English Cheeses, Chutney, Grapes and Crackers

£49.00 pp