



Set Menu A

Starters

Chicken liver and brandy pate served with wholemeal toast & red onion marmelade **GF**

Spicy sweet potato and red lentil soup served with crusty bread **DF GF V VG**

Creamy Stilton mushrooms on garlic bread **V**

Homemade fishcakes with a cucumber relish **V**

Mains

Chargrilled chicken medallions with a leek and bacon sauce served with Duchess potatoes **GF**

Roasted cod with vine tomatoes, basil & Mozzarella, served with crushed new potatoes drizzled with lemon & garlic butter **V GF**

Roasted vegetable wellington with saute potatoes and a tomato and thyme sauce **V VG**

Braised brisket with a red wine and mushroom sauce, served with creamy English mustard mash **GF**

Desserts

Raspberry eaton mess **GF**

*Apple and cinnamon crumble **GF V**

*Dark chocolate cheesecake **V**

*Sticky toffee pudding **V**

*Served with a choice of ice cream, cream or custard

2 courses £22 per person

3 courses £26 per person

Please inform us of dietary requirements and allergens at the time of booking. Our menus can be adapted to those specified in green.



Set Menu B

Starters

Chinese five spice poached chicken with garlic and tomato dressing topped with Rocket **GF DF**

French onion soup with a cheddar cheese crouton **DF GF V**

King Prawn, apple and grape salad **GF**

Roasted Goats Cheese served on toasted brioche and topped with apple, cranberry and walnut compote **DF**

Mains

Slow braised beef, ale and mushroom suet pudding with a Horseradish mash and a red wine sauce

Pan fried fillet of pork with a Madeira and apricot sauce served with saute potatoes **GF**

Herb crusted fillet of salmon with a white wine and chive beurre blanc and roasted new potatoes **GF V**

Leek and wild mushroom risotto filo parcels with a red pepper and thyme sauce **GF V**

Desserts

Homemade chocolate fudge cake with vanilla ice cream **V**

Raspberry and nougat terrine **V**

Baileys creme brulee with shortbread **V**

Mixed berry cheesecake pavelova **V**

2 courses £27 per person

3 courses £32 per person

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Set Menu C

Starters

Roasted red pepper and thyme soup GF DF V VG

Pan seared scallops with bacon DF GF

Sirlion of beef strips with pak choi, soy sauce & ginger GF DF

Broccoli and stilton tart with rocket and red onion salad V

Mains

Crispy breast of duck with a balsamic and raspberry sauce
served with saute potatoes GF

Fillet of beef, cooked to your specification, with a wild
mushroom veloute and dauphinoise potatoes GF

Grilled skate wing with lemon, chinese five spice, roasted vine
tomatoes & garlic new potatoes GF V

Double cheese souffle, with a beetroot rosti & a rocket & wild
garlic pesto V

Rioja braised lamb shank with chorizo, garlic & paprika, served
with spring onion mash GF DF

Desserts

Passion fruit & orange tart V

Chocolate & walnut torte V

Banoffee pie V

Exotic fruit & rum pavlova GF

White chocolate mousse with poached rhubarb & almond
shortbread GF

2 courses £32 per person

3 courses £39 per person

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