

Autumn / Winter Menu

Starters

Smoked haddock & leek tart

Served with a side salad & red onion chutney

Mozzarella ball (v)

Served with a nut-free pesto and a side of mixed sliced heirloom tomatoes

Salmon fillet

Grilled fennel slice, samphire & saffron aioli

Fresh soup of your choice (v)

Served with matching garnish and crusty bread roll

Ham hock & Pea terrine slice

Served with a side salad, sliced toasted sourdough bread and a piccalilli relish

Chicken & duck slice

Served with a side salad, sliced toasted ciabatta bread and a plum chutney

Mains

Roasted lamb rump and slow cooked lamb shoulder crispy bonbon

Lamb & mint jus, boulangère slice, sauteed savoy cabbage, carrot & red onion

Curried lamb shank

With jewelled rice and a spiced masala

Sliced sirloin of beef

With a pate & mushroom duxelles pithivier, a rich red wine, sage gravy, creamy mashed potatoes, braised red cabbage and tender stem broccoli

Roast duck breast & a duck leg pie

Topped with a suet crust, duck sauce, buttery fondant potatoes, green beans & sugar snap peas

Harissa spiced baked feta cheese (v)

Served with a nut-free pesto sauce and vegetables from your other main meal

Autumn / Winter Menu

Desserts

Baked New York cheesecake

Served with a rich mango sauce

Chocolate, black cherry & hazelnut slice

Served with a blackcurrant coulis

Salted caramel tart

Served with a caramel sauce, whipped cream

Lemon meringue pie

Served with strawberry & mango coulis

Mini magnum cakes

Served with a raspberry sauce

Spring / Summer Menu

Starters

Gazpacho soup (v)

Chilled tomato gazpacho soup served with a mixed heirloom tomato salad and chargrilled ciabatta bread slice

Baked salmon fillet

Served on a bed of pickled cucumber slices, with ea puree & crayfish tails
Garnished with fresh pea shoots

Guacamole & spiced white crab meat

Fresh avocado with coriander & tomatoes, topped with spiced white crab
Cucumber & chilli dressed salad

Fresh hummus & salad (v)

Creamy chickpea hummus served with mixed olives, fresh mint & coriander, cucumber, heirloom tomatoes and pitta bread wedges

Chicken & apricot terrine

Served with a spiced fruit chutney and mini toasted focaccia bread

Mains

Rack of lamb

Served with green parsley & mint crust, steamed Jersey royal potatoes and a rich lamb & rosemary sauce

Sliced sirloin steak

Served with baby fondant potatoes, broccoli puree & roasted broccoli, rainbow baby carrots and a rich red wine & sage gravy

Turbot fillet

Served on a bed of mushroom risotto with roasted cherry tomatoes on the vine & asparagus spears

Chargrilled chicken breast & satay sauce

Creamy Peanut sauce, fragrant rice, thai street slaw with a watermelon & pineapple salsa

Chargrilled spiced aubergine half (v)

Served with the same vegetables as your main meal and sauce to match

Spring / Summer Menu

Desserts

Blackberry delice

Served with a blackberry coulis, whipped cream and garnish

Chocolate & coffee slice

Served with a hazelnut biscuit crumb, caramel sauce & Chantilly cream

White & milk chocolate cheesecake

Served with a strawberry coulis and mixed berries

Prosecco & summer berries jelly

Served with crunchie biscuit crumb and vanilla cream

Chocolate & hazelnut ganache slice

Served with a black cherry puree and black cherries