

FUNCTION MENU 'A'

STARTERS

√ **Fresh Soup of the Day**

Braised Ham Hock Terrine

with honey baked apple, blue cheese pâté, mustard dressing and
sourdough and herb croûtes

Fishcake of the Day

served with crispy onion stack, wilted spinach and lemon butter sauce

√ **Spiced Red Onion, Carrot & Butternut Squash Bhaji**

with mango and lime salsa and rocket salad

MAINS

Chicken Breast wrapped in Parma Ham

topped with Applewood smoked cheese,
served with a spring onion, cherry tomato and asparagus risotto

Baked Salmon Supreme

with crab fishcakes, samphire grass, burnt lemon wedge and a prosecco butter sauce

Pan Fried Pink Peppercorn Crusted Pork Tenderloin

with herb polenta, gratinated mozzarella, ginger spiced peach and Madeira jus

√ **Spiced Chickpea & Sweet Potato Strudel**

with a fennel, chicory and mixed leaves salad with pomegranate dressing

DESSERTS

Crème Brûlée of the Day

with lemon and fennel biscotti

Sticky Toffee Pudding

with toffee sauce and vanilla bean ice cream

Summer Fruits Pavlova

with lime, mint and gin salsa

A selection of Premium Ice Creams and Sorbets also available

£25.95
per person

√ **Suitable for vegetarians**



There are no GM products knowingly used in this menu. Please note some of our dishes may contain nuts.

Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 8 or more a 10% gratuity will be added to your final bill which will be distributed equally to all staff on duty.