

FUNCTION MENU 'A'

STARTERS

Homemade Soup of the Day (v) (gfa)
with warm bread and herb butter

Slow Cooked Shin of Beef
horseradish croquette and leek puree

Crispy Squid
roasted chorizo, pea puree and leeks chiffonade

Sautéed Wild & Chestnut Mushrooms (v)
in creamy tarragon and confit garlic sauce, served in filo pastry basket

MAINS

Roasted Free Range Chicken Supreme (gfa)
sautéed mushrooms, shallot puree, parmentier potatoes, rocket leaves and rich chicken jus

Poached Haddock Fillet (gfa)
rosemary crushed baby potatoes, wilted spinach, soft poached egg and lemon dressing

Slow Cooked English Lamb Shank (gfa)
mash potato with spinach, roast cherry tomatoes, French beans, balsamic and redcurrant jus

Roast Winter Vegetable & Pine Nut Risotto (v)
topped with rocket leaves

DESSERTS

Crème Brûlée of the Day
with chocolate dipped butter biscuits

Chocolate & Cherry Mousse Cake
with bitter chocolate sauce

Honey Roast Plum, Apple & Almond Crumble
with custard or Lotus Biscoff biscuit ice cream

A selection of Premium Ice Creams and Sorbets also available

£26.95
per person

v - Suitable for vegetarians

gfa - Gluten Free Available. This Dish can be **adapted** to gluten free *when requested*

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.

