

Glass of Prosecco Superior & Chef's Canapés



Starters

Roast Tomato, Thyme & Red Bell Pepper Soup (v, gfa, dfa)
served with warm bread

Game Terrine (gf df)
*wrapped in smoked streaky bacon, served with raspberry and walnut salad,
spiced plum chutney*

Seafood Duo (gf)
*pan fried tiger prawns with garlic, ginger and soy sauce dip and a smoked salmon
and baby prawn terrine*

Baked Whole Camembert to share (v)
cranberry jam, warm baguette



Pineapple & Mango Sorbet (v)



Mains

Duo Of Lamb to share
*parmesan and herb crusted rack of lamb, slow cooked lamb shoulder, lyonnaise
potatoes, sautéed green beans, rosemary and port wine jus*

Pancetta Wrapped Pheasant Breast (gf)
fondant potato, blackberry puree, sugar snap peas, red wine and balsamic syrup

Lemon Sole Fillet (gf)
*baby prawns citrus cream butter, crushed new potatoes with capers, sautéed
tenderstem broccoli*

Vegetarian Platter (v)
♥ *Sweet Potato, Mushroom & Spinach Wellington with vegetarian gravy*
♥ *Beetroot & Goat Cheese Arancini with rocket, apple and walnut salad*
♥ *Roast Pepper Stuffed with Chickpeas, Tomatoes, Courgette & Coriander
with tahini*



Dessert

Assiette of Desserts to share (v)
3 delectable desserts on 1 plate with 2 spoons!

♥ *Passion Fruit Crème Brûlée with stem ginger cookies*
♥ *Red Velvet Cake with cream cheese frosting*
♥ *Black Cherry & Dark Chocolate Tart topped with white chocolate ganache*



Coffee & Petit Fours

£79.95 PER PERSON

v - Suitable for vegetarians gf/df - Gluten free/ Dairy free gfa/dfa -
Before ordering, please notify your server of any food or drink allergies/intolerances
A 10% gratuity will be added to your total bill which is distributed equally to all staff on duty