

Dinner Menus

Starters

Wild mushroom & tarragon soup

Oven-baked buffalo mozzarella wrapped in Parma ham with a sweet balsamic dressing

Pan-fried tiger prawns in a chilli & coriander butter served with a lemongrass risotto

Chicken & walnut pate served on a brioche with red onion chutney

Spiced pear, Stilton & watercress salad with toasted walnuts

Smoked chicken, noodle & mango salad with a coriander & chilli dressing

Roasted butternut squash & rosemary soup

Warm salad of roasted squash, asparagus, crispy bacon & toasted pumpkin seeds

Baby gem leaves dressed with a Thai crab salad in a sesame, soy & honey dressing

Smoked ham hock & bacon terrine with homemade piccalilli and granary rolls

Main Course

Rosemary roasted rack of lamb in a port & redcurrant glaze
served with dauphinoise potatoes and spiced braised red cabbage

Pan fried fillet of beef with a wild mushroom, baby onion and thyme jus
accompanied by creamy mashed potatoes & green vegetables

Garlic roasted Salmon fillet with a lemon butter sauce
served with crushed new potatoes, sautéed peas, mange tout, broad beans & crispy bacon

Cider & sage braised chicken breast with root vegetables and
a potato & apple puree

Grilled sea bass fillet on a warm salad of rocket, new potatoes,
peppers & chorizo with pesto crème fraiche

A selection of local sausages served with wholegrain mustard mash
and a thyme & red onion gravy

Dinner Menus

Main Course Continued

Honey glazed confit of duck leg with a Thai noodle salad
and sticky plum, ginger and sesame dressing

Chicken breast stuffed with goats cheese & wrapped in Parma ham
accompanied by a red pepper & sun blushed tomato chutney and cous cous

Portobello mushrooms topped with red onions, spinach, gruyere & walnuts
served with baby leaves and a sherry vinaigrette

Haddock fillet with a lemon, olive & pine nut crust
accompanied by mint crushed potatoes, slow roasted cherry tomatoes & a garlic sauce

Desserts

Vanilla & strawberry crème brulee

Dark chocolate and walnut torte with mascarpone cream

Lavender panacotta with spiced plum compote & honey snap biscuit

White chocolate & raspberry cheesecake

Dark chocolate and ginger torte

Pear, plum & pistachio tart with crème fraiche

Apple and cinnamon crumble with organic vanilla ice cream

Tangy lemon & lime tart with a crunchy caramalised topping

A selection of local & British cheeses with homemade chutney & biscuits