



## Menu

Available from 1st May until 23rd August 2020  
All dishes are freshly prepared and ordered on the night!

### STARTERS

Smooth carrot and lentil soup with a hint of spice finished with a swirl of crème fraiche (V)

Duo of Cantaloupe and Galia melon served with mozzarella and dressed rocket topped with finely sliced prosciutto (V)

Golden 'mac & cheese' croquettes served with a cherry tomato, red onion and sweet pepper chutney (V)

Fried chicken strips smothered in sweet chilli and sticky plum sauce on a crunchy Chinese pancake

Sautéed mushroom and roasted butternut squash risotto drizzled with a vibrant herb oil (V)

### MAIN COURSES

Short crust tart with poached salmon, smoked haddock and juicy prawns in a herb cream sauce with parmentier potatoes and steamed vegetables

Breaded Cajun-spiced chicken breast with a Louisiana style tomato, mixed bean and sweetcorn salsa with sweet potato wedges

Char-grilled pork loin steak served with creamy herb mashed potato, fresh vegetables and cider infused gravy

Creamy three-cheese penne with wilted rocket topped with crispy bacon lardons, sun-dried tomato crush (V option available)

Hand prepared tikka style samosas with spinach, sweet potato and lentils served with a tomato coriander and chilli sauce with Bombay potatoes (V)

### DESSERTS

A delicious selection of freshly prepared desserts

\*\*\*\* We are happy to cater for your dietary requirements! \*\*\*\*

Please speak to one of our party planners and they will adapt a menu to suit

Please be advised that some dishes may contain food allergens, nuts or traces