

Menu

A complimentary glass of sparkling wine

Basket of sourdough ciabatta with hummus and salted English butter

Starter

Citrus herb centred smoked salmon and cream cheese mousse with cucumber yoghurt, beetroot purée and croutons

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Brie and wild cranberry tartlet with fig, balsamic herb dressing and young cress leaves (V)

Main course

Braised daube of East Midlands farmed beef with pumpkin ravioli, pesto mash, grilled vegetables and a beef and pimento glacé

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Pan-roasted breast of Norfolk chicken filled with a mushroom and herb forcemeat, served with dauphinoise potato, winter vegetables and a roast chicken and honey jus

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Spinach, mushroom and lentil hot pot with pickled red cabbage, thyme roasted carrots and a spiced winter berry sauce (V)

Dessert

Milk chocolate and cinder toffee dome with ginger nut crumb, vanilla crème fraîche sauce and clementine purée

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Glazed lemon mousse presented on sablé breton pastry with scorched mini meringue, white chocolate sauce and blueberry coulis

Fairtrade organic coffee or selected teas with assorted fudge



£25pp, full payment is required upon booking.

Children's Menu

A complimentary children's cocktail

Vegetable soup with mini bread roll

Main course

Pasta in fresh tomato sauce with cheese and salad sticks

OR

Breast of chicken with mashed potato, peas and gravy

Dessert

Fresh fruit salad in orange jelly with ice cream

£9.50pp*, full payment is required upon booking.

*Children up to the age of 12.

