



Starters

Roast Tomato & Basil Soup

Crispy baked roll

Mackerel Pate

With dressed leaves and toasted ciabatta

Rose of Fresh Melon

With a honey drizzle and fresh berries

Palate Cleanser

Champagne Sorbet

Mains

Twice Roasted English Lamb

Accompanied with champ mash and a chorizo spiked red wine sauce

Pan Fried Supreme of Local Chicken

With fondant potatoes and wild mushroom cream sauce

Seared Fillet of Salmon

Served with sautéed potatoes and a dill and champagne sauce

Butternut Squash Risotto

With garlic ciabatta and dressed rocket

Desserts

Strawberry Shortbread Tower

With Chantilly cream

Sticky Toffee Pudding

Served with a butterscotch sauce and vanilla ice cream

Chocolate Profiteroles

With Chantilly cream

Coffee and mints