

# Seasonal Menu

## Starters

Homemade Soup of the Day and Accompaniment

Chicken Caesar Croquettes, Little Gem and Caesar Dressing

Tomato and Mozzarella Tortellini with Sage Butter Sauce

Chefs House Terrine, Pickle and Toasted Bread Thins

Pan Fried Seabass, Sweet Pepper and Basil Risotto

## - Sorbet -

## Mains

Pork Tenderloin stuffed with Chorizo, Pressed Belly Pork, Mustard Mash and Apple and Cider Sauce

Fish and Shell Fish Casserole, Lemon and Thyme Buttered New Potatoes

Confit Duck leg, Pan Fried Breast, Bonne Femme, Fondant Potatoes with Red Wine and Balsamic Reduction

Squash Celeriac and Blue Cheese Wrapped in Buttery Puff Pastry, Sauté Potatoes and Smoked Paprika Sauce

Slow Cooked Lamb Shoulder with White Pudding and Panko Crumb, Hassleback Potatoes  
and Tomato Capers and Mint Dressing

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*Served with Seasonal Vegetables*

## Desserts

White Chocolate and Cherry Parfait with Dark Chocolate Sorbet

Selection of British Cheeses, Homemade Crackers and Fruit Chutney

Rhubarb and Strawberry Crumble with Pistachio Anglais

Lime Centered Panna Cotta, Ginger Biscuit and Raspberry Sauce

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Coffee and Petit Fours

*Two Courses with Coffee and Petit Fours £25.00*

*Three Courses with Coffee and Petit Fours £29.50*

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not always include all ingredients.  
If you have a food allergy, please let us know before ordering.