



Special Occasions Menu

Please choose three dishes from each course

Menu 1

Starters

Cream of mushroom and tarragon soup served with crusty bread & butter

Chicken liver parfait served with onion chutney and crisp breads

Toasted goats cheese salad with beetroot dressing and balsamic glaze

Seafood & spinach risotto finished with a parmesan crisp

Grilled sardines on a bed of red pepper and tomato ragu topped with samphire

Mains

Oven roasted chicken breast with whole grain mustard mash,
medley of vegetables and blue cheese sauce

Smoked haddock fishcakes with creamed leeks, new potatoes, pesto,
tomato dressing topped with toasted flaked almonds

Beef and ale stew with horseradish cobbler top served with
champ mash potatoes and chantenay carrots

Slow roasted belly pork with black pudding mash, tender stem broccoli,
cider sauce and topped with crackling

Pan fried gnocchi with mushrooms, peas, tomatoes and spinach
finished with pesto and parmesan

Desserts

Chocolate brownie with chocolate sauce and vanilla ice-cream

Raspberry and white chocolate cheese cake

Baileys crème brulee

Sticky toffee pudding with toffee sauce and vanilla ice-cream

Selection of ice-cream and sorbets

£28.00 per person

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients'



Menu 2

Starters

Cream of sweetcorn and potato soup served
with a parmesan puff pastry twist

Prawn cocktail traditional Marie Rose sauce,
crisp baby gem lettuce and brown bread and butter

Goats cheese mousse with pickled fennel, grapefruit and toasted hazelnut salad

Cumberland terrine with pistachio nuts served with red onion chutney
and toasted ciabatta.

Pan fried sea bream with spinach and pine nut risotto topped with shallot onion rings

Sorbet Course

Mains

Oven roasted Rump of lamb, creamy celeriac mash, a medley of vegetables
and a redcurrant lamb jus

Roast chicken breast with dauphinoise potatoes, butternut squash puree,
sauté mushrooms and green beans with a rich chicken gravy

Pan fried Hake with crushed new potatoes,
minted pea puree and a tomato and olive dressing

Braised short rib of beef served on horseradish mash and sauté mushrooms
with pickled shallots finished with port and red wine braising juices

Sweet potato, butternut squash, and chickpea tagine
with honey and red pepper couscous, mint yoghurt dip

Desserts

Vanilla panna cotta with strawberry compote and strawberry jelly

Sticky toffee pudding with toffee sauce and vanilla ice-cream

Lemon tart with citrus crème fraiche and lemon syrup

Brioche bread and butter pudding with blood orange and vanilla ice-cream

Chocolate brownie with chocolate sauce and vanilla ice-cream

£35.00 per person

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Menu 3

Amuse bouche – Chefs selection to tempt the palette

Starters

Roasted butternut squash and truffle soup, with toasted pumpkin seeds and confit chicken & truffle tortellini

Pan fried scallops with textures of cauliflower and crispy pancetta

Home cured beetroot and salmon gravlax, goat cheese mousse and beetroot dressing

Ham hock, apple and black pudding terrine with apple gel and homemade toasted apricot and sage soda bread

Venison & juniper carpaccio with a port glaze, citrus marinated blackberries, a port and blackberry gel topped with red vein sorrel

Sorbet Course

Mains

Roast loin of lamb and braised lamb shank wrapped in savoy cabbage, with Jerusalem artichoke puree, wilted spinach and Parisian potatoes with a lamb and red currant jus

Pan fried sea bass with new potatoes, charred leeks, bouillabaisse sauce finished with a rouille mayonnaise and croutons

28 day air dried sirloin of beef with a hazelnut, wild mushroom and blue cheese gratin, potato galette, pickled shallots and wilted spinach

Pan fried breast of pheasant with the leg braised and rolled in bread crumbs, fondant potatoes, honey glazed parsnips, baby beetroots and a pheasant jus and beetroot dressing

Red onion tart tatin served with roasted salsify and creamy garlic mushrooms

Desserts

Spiced poached pears filled with chocolate ganache, honey combe, peanut butter sauce and poaching syrup

Dark chocolate delice with a ginger biscuit base, salted caramel cream and Malibu and mango puree

Frozen lemon and popcorn parfait served with lemon curd and crystallised lemon

Elderflower and strawberry cheese cake finish with a strawberry tuile and elderflower syrup

Plum frangipane tart topped with a spiced port glaze, toasted almonds and Disaranno whipped cream

£49.50 per person

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