

Minner Menu

## Starters

Homemade Soup of the Day (v) served with a warm bread roll

Smoked Salmon, Grilled Asparagus & Four Cheese Ravioli served with parsley cream sauce

Minted Melon & Mixed Berry Salad served with fruit coulis

Ham Hock Terrine served with a piccalilli & toasted bloomer

## Mains

Trio of Pork

maple glazed belly pork, pan fried pork fillet, crisp streaky bacon, damson gravy, greens & herbed mash

Oven Roasted Chicken Supreme served with truffle oil, heritage carrots, toasted wild mushrooms, caramelised lyonnaise potatoes & mushroom cream sauce

> Pan Fried Seabass served with ratatouille & kale, roasted new potatoes & basil oil

Baked Open Mushrooms (v)
served with wilted spinach, smoked paprika, roasted vegetables
& tomato sauce

## Desserts

Chocolate Brownie served with chocolate sauce & seasonal berries

Lemon Meringue Pie served with berry coulis

Baked American Cheesecake served with winter berry compote

Cheese & Biscuits (£3 supplement) (v) selection of English & continental cheeses, celery, grapes & homemade chutney

£27.50 2 course £35.00 3 course

Food allergies & intolerances

We will do our best to accommodate dietary & allergy requirements, some items on the menu can be adapted to be gluten free. Please speak to a member of our staff about ingredients in your meal when making your order