

Seated Lunch Menu

STARTER

Smoked chicken and sundried tomato terrine with a balsamic onion chutney
Duo of melon, champagne sorbet and sweet mint syrup (v)
Salmon and sole roulade, prawn marie rose, citrus and soft herb dressing

MAIN

Chicken breast stuffed with a herb mousse, creamed potato cake and asparagus veloute
Pan fried sea bass fillet, basil pesto mash and sundried tomato sauce with black olive tapenade
Confit leg of duck, sweet potato mash, candied red cabbage and blackcurrant jus

DESSERT

Lemon cheesecake, raspberry sorbet
Coffee crème brulee, homemade shortbread
Calvados apple tartlet with cinnamon anglaise

2 Courses (Includes Tea/Coffee) £21 per person

3 Courses (Includes Tea/Coffee) £25 per person