

Menu Gourmand

Smooth Chicken Liver, Pistachio & Orange Parfait
with home-made Plum & Apple Chutney, Toasted Brioche

Honey Roasted Feta Cheese & Cherry Tomatoes with Toasted Cashew Nuts

Cup Mushroom & Tarragon Soup with a Puff Pastry Crust Or
Broccoli & Mandarin Soup with Crème Fraiche

Classic Caesar Salad with Parma Ham, Parmesan Cheese, Chives & Croutons



Sorbet to refresh the palate (Suppl. £2.50)



Honey-glazed Magret Duck Breast
with braised Red Cabbage, Dauphinoise Potatoes and Wild Mushroom Sauce

Pan-fried Medallions of Pork Fillet with Black Pudding,
Thyme Potato Haché, Madeira & Green Peppercorn Sauce

Quickly Seared "Sashimi" Tuna with Roasted Butternut Squash, Saffron Sauce

Vegetarian Moussaka
layered with Lentils, Courgettes and Tomatoes, glazed with Cheddar Cheese



Home-made Ice Cream & Sorbet
with Fresh Fruit Basket, Duo of Coulis, Vanilla Anglaise

Our unique Lavender Crème Brullée with Duo of Coulis

Warm Conference Pear cooked in White Wine & Bay Leaves, Salted Caramel Ice Cream

A selection of three Cheeses from our extensive English & European range
served with Apricot & Walnut Bread (Suppl. £2.50) **or as a Cheese course £8.75**

A selection of Coffees and Teas served with home-made Petit-Fours - £3.95 – Liqueur Coffee -£6.00



Monday to Friday Only– 2 Course at £28.95 or 3 Course at £34.95 Saturday – 3 Course at £36.95

All prices are per person and include Homemade Canapés', Nuts, Olives, Appetiser, Bread & VAT
For parties of 7 or more a 10% service charge will be added to your final bill

Please be aware that many of our dishes contain food allergens – please speak with a member of staff for more information