



Menu

Starters

Homemade Roasted Parsnip Soup
served with White truffle oil & pumpkin seeds

Thai Fishcakes coated in sesame seeds
resting on sweet & sour peppers

Tempura Oyster Mushrooms
served with roasted baby beetroot, beetroot soil, rocket caramelised shallots drizzled with tempura dressing.

Second Course

Lemon Sorbet

Mains

Baked Pork Tenderlion with Mustard, Garlic and Herbs
served over honey glazed carrots, mash drizzled in a mustard sauce.

Pan Fried Seabass
served with cauliflower puree, sautéed chicory and smoked bacon finished with a red wine sauce.

Wild Mushroom & Prosecco Risotto
served with Parmesan chips

Desserts

Sticky toffee pudding
served with a toffee sauce, honey comb and a salted caramel ice-cream

Home Made Chocolate Lava Cake
served with chocolate soil, forest fruit compote & vanilla icecream

Tiramisu
A light sponge dessert soaked in coffee liqueur, with mascarpone & rum cream and cocoa