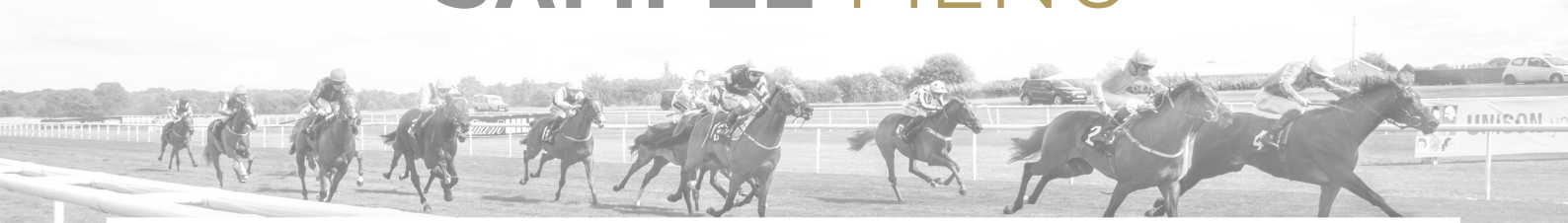


SAMPLE MENU



STARTERS

ROASTED CARROT & ORANGE SOUP

Finished with A Chervil Crème Fraiche, Orange Oil & A Finedor Crostini (v) (GFO)

HAM HOCK & PICKLED CARROT TERRINE

Wasabi Aioli, Dressed Baby Leaves, Charcoal Brioche

OAK SMOKED SALMON

Lemon Gel, Cucumber Roulades, Capers, Buttered Brown Bread (GFO)

MAIN

RARE ROASTED RUMP OF LAMB

Marinated in Rosemary, Served with A Thyme & Honey Potato Cake, Summer Cabbage, Roasted Parsnip, Redcurrant & Port Jus (GFO)

ROAST BREAST OF FRENCH TRIMMED CHICKEN

Cheese & Serrano Ham Croquette, Spring Greens, Butternut Squash, Café Au Lait Sauce (GFO)

PAN SEARED POTATO GNOCCHI

Marinated Wild Mushrooms, White Wine Cream Sauce, Tarragon Dressing, Pea Shoots (v)

DESSERTS

SALTED CARAMEL CHOCOLATE TART

Finished with Shortbread Crumb, Fresh Raspberries, Vanilla Syrup (v)

VANILLA CHEESECAKE

Blackcurrant Puree, Crushed Meringue (v)

STICKY TOFFEE PUDDING

Apricot Puree, Vanilla Bean Ice Cream (v)

OR

SELECTION OF ENGLISH CHEESE BOARDS WITH CHUTNEY & CRACKERS

(£3.50 Supplement) (GFO)