



ALL ROUNDER

Thai crab cakes with oriental salad and coconut & lime dressing

Roasted red pepper and tomato soup with basil oil and crispy garlic flakes

Ham hock terrine with toasted onion bread and homemade piccalilli

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Roast breast of chicken with potato & squash risotto, kale and parmesan crisp

Pressed shoulder of pork with roasted onion crushed potatoes, sautéed mushrooms, apple puree and crackling

Slow cooked lamb shank with garlic mashed potato, braised red cabbage, pea shoots and lamb jus

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Passion fruit crème brûlée with fresh raspberries and raspberry shortbread

Homemade treacle tart with clotted cream, crystallised ginger and forest fruit compote

Vanilla panna cotta with strawberry compote and white chocolate crumble

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Tea & coffee

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£30 per person

Kindly select one dish from each course for your guests, a vegetarian option can also be chosen as an alternative if required.