

STARTERS

SOUP OF DAY WITH CIABATTA

CRAYFISH AND AVOCADO COCKTAIL

SMOKED SALMON AND CRAB SALAD WITH LEMON AND DILL MAYONNAISE

LOBSTER RAVIOLI WITH A CRAB BISQUE

MOUNTAIN SPECK HAM WITH

TEMPURA PORK BELLY, WITH A SWEET CHILLI AND TOMATO SALSA

MAIN COURSE

ROAST RIB OF BEEF, YORKSHIRE PUDDING, ROAST POTATO, SEASONAL VEGETABLES & RED WINE JUS

HERB CRUSTED RUMP OF LAMB WITH GRATIN POTATOES, BUTTERED SPINACH AND ROSEMARY RED

WINE JUS

PORK BELLY WITH SAVOY CABBAGE MASH, ROASTED BALSAMIC PEPPERS AND RED WINE JUS

ROASTED CHICKEN SUPREME WITH ROAST POTATO, SEASONAL VEGEABLES AND MUSHROOM

CREAM SAUCE

PAN FRIED SEABASS FILLET WITH ROAST NEW POTATO, FRENCH BEANS AND LEMON BUTTER SAUCE
PENNE EL GRECO WITH FETA, AUBERGINE, SHALLOTS, BLACK OLIVES, TOMATO AND BASIL SAUCE

DESSERTS

CHOCOLATE BROWNIE WITH WHITE CHOCOLATE ICE CREAM

VANILA POD PANNACOTTA WITH FRUIT OF THE FOREST COMPOTE

CLASSIC TIRAMISU

WHITE CHOCOLATE & RASPBERRY CHEESE CAKE

12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL