

September Menu

Grazing Plates

Pumpkin & Butternut Squash Soup
Sage Oil & Pumpkin Seeds

Asian Style Pulled Hoisin Duck
Crostini, Spring Onions, Cucumber & Rocket Salad

Watermelon Caprese
With Fresh Basil, Olive Oil & Balsamic Glaze

Smoked Haddock & Spring Onion Fishcake
Paprika, Horseradish Mayonnaise & Fresh Coriander

Plates

Blanquette of Beef
With Steamed New Potatoes

Creamy Apple Bourbon Chicken Skillet
With Paprika Potatoes, Thyme & Cauliflower Florets

Honey & Garlic Glazed Salmon
Hasselback Potato & Mangetout

White Bean & Sun-Dried Tomato Gnocchi
Baby Spinach & Fresh Basil

Desserts

Apple & Cinnamon Crumble
With Rolled Oats & Warm Vanilla Custard

Blackberry & Lemon Fool
With Fresh Blackberries & Langues De Chat Biscuits

Assorted Dairy Ice Cream & Sorbets
With Chocolate Café Curl

Selection of Cheese
Biscuits, Walnuts, Celery & Fig Relish

Filter Coffee or Tea & Mints

Two Courses £27.50
Three Courses £35.00

