

February Menu

Grazing Plates

Roasted Red Pepper & Tomato Soup
With Heart shaped Croutons

Smoked Salmon Pate & Crispy Capers, Toasted Sourdough
With Fresh Lemon & Dill

No Pasta Beetroot Style Ravioli with Cream Cheese, Goat Cheese
Honey & Lemon with Rocket, Olive Oil Balsamic Dressings

Crispy Parma ham & Tomato Crostini
With Figs, Olive and Basil Dressings

Plates

Breast of Chicken filled with Spinach & Feta Cheese
Sun dried Tomatoes, Fondant Potato & Champagne Sauce

Baked Black Bream, Fresh Asparagus
With Mash Potato & Whole Grain Mustard

Slow Roasted Leg of Lamb
With Roast Potatoes, Baby Carrots, Rosemary & Garlic Gravy

Gorgonzola, Butternut & Toasted Pine nut Gnocchi
With Tempura Leeks

Desserts

Red Velvet Cake Chantilly Cream
With Fresh Raspberries

Chocolate Orange Crème Brûlée
With Fresh Berries

Selection of Cheeses and Biscuits
Served with Grapes, Celery, Fig Relish, Biscuits and Walnuts

Filter Coffee or Tea & Mints

Two Courses £27.50
Three Courses £32.50

