

June Menu

Starter Plates

Chilled Cucumber, Mint Soup
Finished With Yoghurt & Dill

Whipped Goat's Cheese & Roasted Beet Salad
With Walnuts & Honey Dressing

Courgette Fritters
With Tzatziki Rowan tree Farm Herbs & Fresh Lime

Prosciutto Ham
With Watermelon, Fresh Basil, Virgin Olive Oil & Strawberries

Main Plates

Lemon & Herb Roasted Chicken
Summer Vegetables, Crispy Chicken Skin & Light Chicken Jus

Crispy Skin Salmon
New Potatoes, Asparagus & Light Dill Cream

Garlic King Prawn Linguine
With white wine, parsley, Lemon & Scallions

Stir fried Peppers
With Couscous, Roast Vegetables & Tomato Sauce

Desserts

Summer Eton mess
Strawberries, Crushed Meringue & Guernsey Whipped Cream

Vanilla Panna Cotta
With Berry Coulis

Peach Melba
With Vanila Ice cream & Raspberries

Filter Coffee or Tea & Mints

2 Courses - £32.50

3 Courses - £ 39.50

