

March Menu

To Begin

Celeriac & Apple Soup
With Crushed Hazelnuts

Roasted Beetroot & Orange Segments
Toasted Seeds & Mustard Dressing

Sweetcorn & Avocado Fritters
Smoked Paprika & Crispy Chorizo

Cream Tuna Pate
With Cream Cheese, Lemon & Dill Chargrilled Sourdough & Tangy Capers

Main Plates

Fillet of Pork
Filled with Emmental & Ham, Panko Crumbs with Parmentier Potatoes & Tenderstem Broccoli

Navarin of Lamb
With carrots, Swede, Baby Onions, Garlic & New Potatoes in a Rich Lamb Sauce

Baked Haddock
Lemon & Parsley Crumb, Lemon Butter, Cherry Tomatoes & Petit Pois

Wild Mushroom & Vegetable Rice
With Edamame & Broad Beans, Artichoke Hearts & Halloumi Crumbs

Sweet Endings

Lemon Meringue Tart
Italian Meringue & Lemon Sorbet

Honey & Vanilla Creme Brulee
Mixed Berries

Selection of Ice Creams & Sorbets
Chocolate Café Curl

Freshly Brewed Coffee or Tea with Mints

Two Courses £30.00
Three Courses £35.00

