

SILVER PACKAGE

3 Course Set Menu

Choose one dish for each course

An additional vegetarian option can be chosen upon request

£35 per person

STARTER

Pea & ham terrine, piccalilli, ham croquettes

Hot smoked salmon tartar, caper berries & lemon mayonnaise

(v) Butternut squash soup & whipped Stilton

(v) Charred artichokes, yoghurt & flat bread

(v) Asparagus & leek soup

Lamb kofta, mint yoghurt & salted cucumber salad

MAIN

Hanger steak, roast mushroom, garlic and parsley sauce & chips

Roast salmon, French beans & Hollandaise sauce

Pork chop, mustard spring greens, caramelised apple & gravy

(v) Stuffed courgettes, smoked aubergine purée & basil leaves

Roast chicken breast, baby leeks & gravy

(v) Onion tart tatin, onion purée & goats cheese

• roast new potatoes & buttered seasonal vegetables for the table •

DESSERT

(v) Chocolate brownie, vanilla ice cream & hot chocolate sauce

(v) Strawberry & ginger biscuit cheese cake

(v) Eton mess & raspberry ripple ice cream

(v) Sticky toffee pudding, toffee sauce & vanilla ice cream

(v) Poached berry crumble & custard

IF YOU HAVE AN ALLERGY OR FOOD INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR THE ALLERGEN MENU

A DISCRETIONARY 12.5% SERVICE WILL BE ADDED TO THE BILL