

Set Dinner Menu

£24.95

SOUP OF THE DAY

With warm roll

BEETROOT & VODKA SALMON GRAVLAX

Dill crème fresh baby capers & a dill oil endive salad

TATTIE SCONE NACHOS

With parmesan dusting & homemade tomato salsa

GOATS CHEESE BON BONS

Toasted walnuts, wholemeal crostini & chive infused oil

GRILLED CHICKEN FILLET STRIPS (Supplement 2.00)

Smooth peanut butter sauce, radish & fennel salad

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CHICKEN GRAND-MERE

Creamy mash, Sautéed mushrooms, bacon & baby onions

With a red wine jus and chopped parsley

RED LENTIL CHILLI CON-CARNE

Roasted peppers, plum tomato & kidney bean with steamed rice

PAN FRIED SEA BASS

With white crabmeat mash, pea puree, buttered greens with a chive & caviar cream

48 HOUR SLOW COOKED FEATHER BLADE OF BEEF

With creamy mash, carrot puree, seasonal greens and smoked bacon jus

PULLED WHOLE ROASTED CHICKEN & CHORIZO HOTPOT

With garlic, onions, smoked paprika, baby potatoes and garden peas

ROAST GRESSINGHAM DUCK BREAST (Supplement 4.95)

Sweet potato fondant, roasted plum, stem broccoli & red wine jus

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TRIO OF SORBET

Prosecco mixed berry compote

CLASSIC BANANA SPLIT

Banana, whipped cream, vanilla ice cream & toffee sauce

DARK CHOCOLATE & ORANGE TART

With clotted cream & clementine syrup

PAVLOVA

With vanilla scented cream, red berries & crushed pistachio nuts