

Special Occasion Dinner Menu

Starter

Whisky cured salmon served with horseradish ricotta, pickled cucumber & toasted rye bread.

Chicken liver parfait with apple & saffron chutney.

Roasted parsnip, thyme, chestnut & stilton soup topped with garlic croutons.

Smoked haddock, prawn & dill tartlet with pickled cranberries & wild rocket

Main

Fillet of baked sea bass with French style ratatouille mini roast potatoes and salsa Verde

Free range local beef cheeks slow cooked in red wine & served with a parsnip celeriac & apple mash.

Salmon fillet with a lemon & dill hollandaise, sautéed potatoes & fine green beans

Cod loin brandy, wild mushroom & shallot cream with basmati rice, baked vine cherry tomatoes & sautéed kale

Red wine & shallot beef bourguignon served with a celeriac & parsnip puree topped with crispy leeks

Slow roasted free range lamb shank served in its braising juices tomato & cumin & confit potato.

French trimmed free range local chicken breast cooked with thyme & garlic served with dauphinoise potato, green beans wrapped in smoked pancetta and a light jus

Free range local pork shoulder & salted crackling, with braised red cabbage with apple, rosemary roast potato & a local cider sauce

Roasted half a pepper stuffed with cashews, butternut squash & stilton, served with a rich tomato & pepper sauce & dauphinoise potato.

Wild mushroom, baby spinach & goat's cheese risotto topped with wild rocket & a balsamic glaze

Dessert

Trio of desserts-warm cranberry & white chocolate brownie, local vanilla ice-cream topped with homemade honeycomb and a slither of zesty lemon tart.

Warm sticky toffee pudding with a toffee sauce & thick clotted cream

Individual apple & cinnamon pie with a vanilla crème anglaise

Citrus cheesecake topped with pistachio brittle & served with caramel Clementine's

Complimentary

Filter Coffee/Freshly Brewed Tea/Mints

3 course £28 per head