

Three course menu for £35 per head.



Amuse-bouche

Gazpacho with herb walnuts.



Starter course

Stilton and caramelised onion tart with rocket salad and a balsamic glaze.

Chicken liver pâté with pear marmalade, melba toast and mixed leaf salad.

Ham hock terrine with capers, gherkins, herbs, soft boiled quail's egg, micro herb salad and melba toast.



Main course

5 Hour slow braised blade of beef with wilted kale, herb and garlic mash and a classic red wine sauce.

Natural smoked haddock fillet with crushed new potatoes, wholegrain mustard sauce and a poached free range egg.

Chestnut mushroom and spinach wellington with sautéed new potatoes in garlic and thyme, greens purée and vegetable gravy.



Desserts

Tart au citron with a lime mascarpone.

Apple tarte tatin with toffee sauce and vanilla ice-cream.

