

Chefs Selected Menu 2

Starter Course

Carrot, red lentil & coriander soup (v, gf)

Ham hock terrine with new potato salad & mustard dressing (gf)

Smoked chicken Caesar salad with garlic croutons

Main Course

Roast chicken breast, hotpot potato cake with sage & onion jus (gf)

Baked fillet of sustainable Pollack with crushed new potatoes, chorizo & broccoli

Slow-braised local beef with creamed potato & bourguignon garnish
All served with specially selected vegetables & potatoes

Dessert Course

Profiteroles with milk chocolate and caramel sauce

Toffee & pecan cheesecake with chocolate sauce

Seasonal fruit pavlova with vanilla cream (gf)

£29.95