

## To Start

Homemade Soup of the day {V}{G}{L}

SERVED WITH A WARM BREAD ROLL AND BUTTER

Smooth Pate

WITH CRISP MELBA TOAST AND SALAD

Melody of Mushrooms {V}{G\*}

SAUTÉED WITH THYME AND GARLIC AND FINISHED WITH CREAM

Smoked Salmon Rose {G}{L}

WITH CRACKED BLACK PEPPER AND LEMON WEDGE

Crisp lettuce with warm Goats cheese {V}{G\*}

DRIZZLED WITH HONEY

Slices of fresh Melon {V}{G}{L}

WITH SEASONAL BERRIES

## To follow

Pan-fried Chicken Breast SERVED IN CREAMY MUSHROOM SAUCE {G}

Baked Salmon {G}{L}{V} SERVED WITH A CUCUMBER, ONION, TOMATO, LIME, CORIANDER

CHILLI (OPTIONAL) SALSA (SALSA SERVED WARMED OR CHILLED)

Braised Lamb Shank WITH A MINT GLAZE

Grilled Halloumi SERVED ON A BED OF SAUTÉ PEPPERS DRIZZLED WITH HOMEMADE

TOMATO AND BASIL SAUCE {V}{G\*}

Loin of Pork cooked in Apple Cider {G}{L} DRIZZLED WITH HOME GROWN

BLACKCURRANT SAUCE

Slow cooked Rib of Beef IN RED ALE SAUCE

ALL SERVED WITH VEGETABLES OF THE DAY

## To Finish

Homemade Apple Crumble {V}{L} TOPPED WITH VANILLA ICE-CREAM

Homemade light fluffy Pancakes {V}{G\*} on request DRIZZLED WITH HOME-GROWN

CHERRIES IN KIRSCH OR HOMEMADE BLUEBERRY SAUCE AND FINISHED WITH VANILLA ICE CREAM

Homemade Sticky Toffee Pudding {V} TOPPED WITH VANILLA ICE-CREAM AND TOFFEE SAUCE

Homemade Lemon or Orange Meringue Tart {V}{G}

Light Pavlova {V}

LIGHT MERINGUE FILLED WITH CREAM, RASPBERRIES, COULIS AND TOPPED WITH RASPBERRIES SOAKED IN LIQUEUR

Cheese Board {V}{G\*} SELECTION OF 5 CHEESE, PICKLE, GRAPES, AND BISCUITS

Tea, coffee and mints

PLEASE NOTE ALL MEALS ARE FRESHLY MADE TO ORDER SO THERE WILL BE 15 MINUTE WAIT BEFORE SERVING

All inclusive of VAT at 20%