



MENU

ON ARRIVAL

COB LOAF WITH HAND-WHIPPED BUTTERS

TAPAS TO SHARE

**PUMPKIN FLOWERS STUFFED WITH RICOTTA, PUMPKIN PUREE AND PINE NUTS
(G/F)**

PORK BELLY, BUTTERSCOTCH SCALLOPS AND CRISPY CRACKLING (G/F)

MOROCCAN CHICKEN WITH PEARL COUS COUS AND TZATZIKI (G/F)

CHOICE OF MAINS

BEEF WELLINGTON

**BEEF WRAPPED IN CRISP PUFF PASTRY SERVED WITH CONFIT CHAT POTATO
GARDEN SALAD WITH MUSHROOM SAUCE**

PESTO CHICKEN SUPREME (GF)

**CAJUN RUBBED CHICKEN BREAST RESTING ON ROASTED CHATS, BROCCOLINI
TOPPED WITH A PESTO SAUCE**

ATLANTIC SALMON

**PAN SEARED SALMON BAKED MEDIUM RESTING ON POTATO ROSTI, PROSCIUTTO
WRAPPED ASPARAGUS TOPPED WITH A CREAM BEURRE BLANC SALMON CAVIAR**

DESSERT TOWER TO SHARE

WITH PETIT FOURS AND A SELECTION OF HOUSE DESSERTS

PLEASE INCLUDE VEGAN OR GLUTEN FREE PREFERENCES WHEN BOOKING.