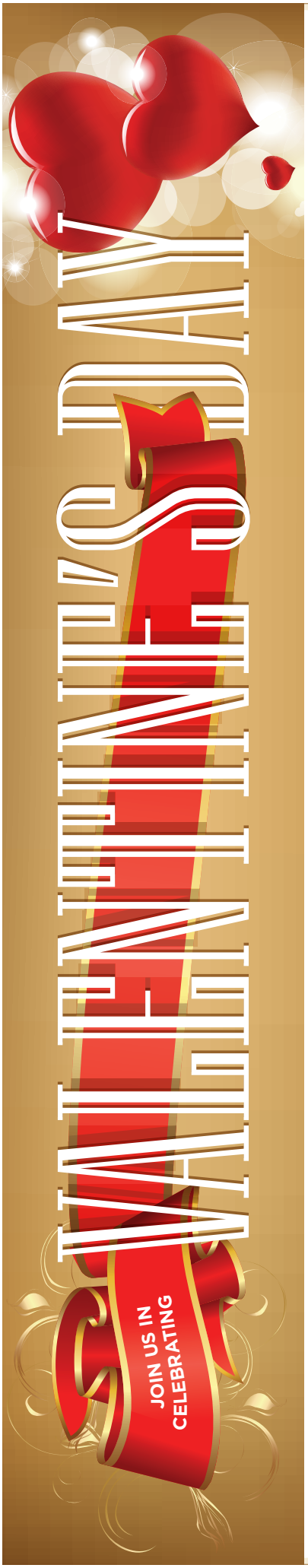

Menu

Thursday 14th & Friday 15th February 2019

6.30pm - 8.45pm

On arrival

Glass of bucks fizz

Starters

Roasted red pepper and chilli soup with coriander creme fraiche and lemon oil

Prawn and smashed avocado salad

Chicken liver parfait with house chutney and toast

Compressed melon with passion fruit sorbet

Main Course

Flame grilled ribeye steak with hand cut chips, field mushroom, roasted vine tomatoes and green peppercorn sauce

Supreme of chicken on wild mushroom risotto with pan juices

Rump of lamb on dauphinoise potato with ratatouille chutney and rosemary jus

Cod loin with sauteed potatoes, pea puree and tartare hollandaise

Butternut squash, red pepper and coconut curry with basmati rice, naan and mango chutney

Main courses are served with a selection of vegetables

Dessert

Trio of mini desserts - lemon posset, chocolate brownie and strawberry tart

Coffee & Petit Fours

£27.50 per person, including a gift for the ladies

BOOKING IS ESSENTIAL

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