



## Sample Set Menu

Today's homemade soup

Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Pressed pork, green peppercorn & parsley terrine, caperberries, crispy Serrano ham, Christmas chutney, toasted sourdough

Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing with chicken **or** cauliflower & tofu

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Pan fired fillet of seabass, saffron, chive, parmesan & sun blushed tomato risotto, grilled courgettes, crispy capers, herb oil

Twice cooked belly of pork, crackling, creamy mash, kale, apple chutney, grain mustard & cider jus

Breaded chicken schnitzel, lemon, caper & garlic butter, gratin potato, French beans, sherry vinegar jus

Roasted cauliflower, butternut squash & red lentil coconut curry, lemon, herb & toasted coconut rice

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Warm chocolate & white chocolate chip brownie, vanilla ice cream, chocolate fudge sauce

Fresh pineapple, strawberries, raspberries, blueberries & mint, blackcurrant sorbet

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Biscoff biscuit & blueberry compote cheesecake fool

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British farmhouse cheese, apricot & rosemary chutney, crackers & grapes **£7.95**

**Three courses £32.95 per person**

**Two courses £27.95 per person**

*Parties of 8 or more are subject to an optional 10% service charge*

*Allergy information is available, please ask a member of our team*