

FunctionMenu

Starters

Broccoli and celery soup, herb and garlic crouton

Chicory, blue cheese, and walnut salad, balsamic syrup

Chicken Liver parfait with red onion marmalade and granary toast

Bubble and squeak, poached Hen's egg, hollandaise sauce

Cornish crab cake, sweet chilli sauce

Main Courses

Braised shoulder of Local lamb, fondant potato, creamed peas and broad beans, rosemary jus

Fillet of Sea bass, tarragon tagliatelle, baby gem, king prawns and champagne sauce

Mediterranean vegetable lasagne, rocket and parmesan salad, mustard vinaigrette

Loch Duart salmon fillet, crushed new potatoes, green asparagus, pink grapefruit beurre blanc

Gressingham duck breast, Welsh onion cake, bok choy, plum sauce

To Finish

Dark chocolate cheesecake, marinated strawberries

Cider and mixed berry jelly, vanilla ice cream

Glazed lemon tart, raspberry puree, crème fraîche sorbet

Selection of ice creams/sorbets

A selection of British cheeses & biscuits

£25.00 per person

Please allow 30 minutes if not ordering a starter for all main courses.
Regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts.
It is our policy not to use any genetically-modified food.
Please advise our waiting staff if you have any food related allergies or special dietary needs.