

CLASSIC 3-COURSE MENU

(2 options per course ~£45 per person)

STARTER

- Smoked haddock and lime terrine with melba toast
- Black pudding, bacon and chorizo stack with a wholegrain mustard sauce
- Pesto and goat's cheese vol-au-vents served with caramelised onion chutney

MAIN

- Beef Wellington served with potato-carrot and wholegrain mustard Purée, chantonaise carrots and broccolini
- Grilled seabass on a bed of mushroom and asparagus risotto and butter sauce
- Lamb shoulder with a potato fondant served with a mint and red currant sauce

DESSERT

- Triple chocolate truffle platter
- Crème Brûlée served with a shortbread biscuit and seasonal berries
 - White chocolate and Baileys cheesecake
- Lemon posset served with a shortbread biscuit and seasonal berries