

## TO START

Slow roast tomato & red pepper soup, basil oil (V), (VG)

**OR**

Chicken liver parfait, fruit chutney, toasted ciabatta

**OR**

Smoked salmon & crayfish cocktail, bloody Mary sauce baby gem

## MAINS

Skillet roast chicken supreme with mash and buttered green veg

**OR**

Fillet of seabream, rosemary & lemon potato, leek cream sauce (GF)

**OR**

Braised featherblade of beef, olive oil mash, smoked bacon and baby onion jus (GF)

**OR**

Asparagus, roasted plum tomatoes & basil risotto, vegan cheese (V) (VG)

## DESSERTS

Chocolate truffle brownie torte (GF) (VG)

**OR**

Baked vanilla cheesecake, blueberry compote, brown sugar

**OR**

Chantilly Glazed lemon tart, cherry Chantilly cream, cherry coulis (GF) (V)

**OR**

Selection of British and Continental cheeses, chutney and savoury biscuits (V)

## TO FINISH

Freshly brewed tea & coffee with mini mince pies



## THE PLAN

Bar Open: 6.00pm

Dinner Served: 6.30pm

**GF** Gluten-free

**V** Vegetarian

**VG** Vegan