



MENU

Two courses £30.00
Three courses £35.00

Welcome Canapés



STARTERS

Celeriac Soup [vea, gfa, df]
with truffle oil

Smoked Haddock Fishcake
with leeks & a wholegrain mustard cream sauce

Venison Carpaccio [gfa, dfa]
with pickled beetroot, goats cheese mousse & parmesan sable



MAINS

Pan Roasted Cod Fillet
with a pea, lemon & parmesan risotto

Confit Duck Leg [gf]
with Dauphinoise potatoes, sautéed greens and a cherry & port jus

Sunblushed Tomato Risotto [v]
smoked mozzarella, confit cherry tomatoes & basil oil



DESSERT

White Chocolate & Raspberry Mousse Heart
with champagne sorbet

Dark Chocolate Terrine [gf]
with a mango & passionfruit compote & sorbet

Cheese & Biscuits
with quince paste, grapes & celery

Dietary Key:
gf/a - gluten free/available
df/a - dairy free/available
v - vegetarian
vea - vegan alternative available