



Fine Dine Menu

Starters

Braised Pig Cheek- Black Pudding Quails Scotch Egg, Asparagus, Pea Puree, Chive Oil

Crispy Hen Egg - sautéed Wild Mushrooms, Tender stem Broccoli, Potato Rosti, Garlic & Herb slow roast heritage Tomatoes.

Saffron Roast Cod Loin - Spring Vegetable Consommé

Main

Herb Crusted Yorkshire Lamb Rack, slow roast shoulder, Dauphinoise potatoes, Parsnip Puree, Baby Root Vegetables, Blackberry Jus

Parma Ham wrapped Pork Tenderloin, Sunblushed Tomato & spinach Stuffing, Cauliflower Puree, Fondant Potato, Baby Vegetables, Masala Wine Jus

Baked Halibut, celeriac Fondant, Rainbow Chard, Asparagus, Scallop & Prosecco Veloute, Dill Oil

Roast Vegetable Wellington, saffron Parmenter Potatoes, spiced Butternut Cream



Dessert

Chocolate & Orange Brioche Pudding, Crème Anglaise

Salted Caramel Tart, Ginger Ice Cream

Cheese & Biscuits, Celery, Grapes & House Chutney

All dishes are dietary adaptable.