

Starters

Homemade Soup of the day served with warm Rustic Bread and Butter (v) (gf*)

Homemade Bruschetta with Sun Blush Tomato, Mozzarella and Pesto topping served with a Micro Herb Salad (v)

Warm Savoury Crumpet with Paprika Butter, Timbale of Atlantic Prawns and a Candied Lemon Dressing

Ham Hock Terrine with Pine Nut Butter, Carrot Puree Garnish and a Toasted Brioche Crumb (gf*)

Sliced Smoked Salmon dressed with Compressed Cucumber, Piped Horseradish Cream, Balsamic Dressing and a Salted Crostini (gf*)

Salad of Heritage Tomato, Goats Cheese Pearls and air dried Olives finished with Olive Oil Powder and Micro Salad Garnish (v) (gf)

Mains

Pan Roasted Chicken Supreme served with a Dauphinoise Potato and a Wild Mushroom and Spinach Fricassee (gf)

Roasted Breast of Chicken with Sweetcorn Puree Blackened Corn and a Black Pudding Bon Bon, finished with a Basil Cream Sauce (gf*)

Braised Welsh Beef with Celeriac and Horseradish Velouté, Honey Roasted Parsnip, homemade Yorkshire Pudding and a Medoc Gravy (gf*)

Braised and Rolled Feather blade Steak with Truffle Pomme Puree and garnish of Baby Leeks (gf)

Welsh Rump of Lamb Served Medium Rare with Fondant Potato, Carrot Puree and Herbed Salsa Verde (gf)

Medley of Seasonal Vegetables served Three Ways with Sweet Potato Puree and Toasted Garlic Soda Bread (v) (gf*)

All Main Courses served with Seasonal Vegetables and Buttered New Potatoes

Dessert

Chefs Own Eton Mess with Mixed Berry Compote, Strawberry Flavoured Meringue, Chantilly Cream, and Micro Basil Garnish (v) (gf)

Homemade Lemon Tart with Medley of Mulled Berries and finished with a Gin and Tonic Granita (v)

Homemade Artic Roll atop Raspberry Coulis with Chards of Pistachio Praline and a White Chocolate Crumb (v)

Homemade Sticky Toffee Pudding with Butterscotch Sauce served with Vanilla Ice Cream and Ginger Nut Crumble (v)

Baked Chocolate Torte with a Blood Orange Sorbet finished with White Chocolate and Chilli Flakes (v)

Apple, Blackberry, Cinnamon and Shortbread Crumble with a Roche of Clotted Cream and Grated Zest of Lemon (v)

(v) Vegetarian (gf) Gluten Free (gf*) Gluten Free adaptation available on request (advanced orders only)