

3 Course Dinner Menu

Starters

Truffle infused garlic mushrooms on toasted focaccia with rocket & parmesan

Chicken liver parfait with red onion marmalade & crostini bread

Spiced carrot, orange, & ginger soup **(V) (VE)**

Mains

Pressed ham hock with bubble & squeak, vegetable panache and cider infused vegetables

Slow cooked feather blade of beef with braised red cabbage, creamy mash, roasted carrots and red wine jus

Pan roasted chicken with fondant potato, sautéed greens, spinach sauce and feta crumb

Mediterranean vegetable wellington, roasted root vegetables & tomato fondue **(V)**

Cajun spiced sweet potato roulade **(VE)**

Desserts

Vanilla cheesecake with raspberries, meringue, and cream

Sticky toffee pudding with butterscotch sauce

Lemon panna cotta with lemon curd and shortbread

Warm chocolate brownie with vanilla ice-cream and chocolate sauce **(V) (VE)**

