

OCTOBER- MARCH

# Menu

## STARTERS

FORESTIERE MUSHROOM SERVED ON A TOASTED BRUSCHETTA WITH  
ROCKET & PARMESAN

SPICED VEGETABLE & LENTIL SOUP (V/VE)

HAM HOCK & PEA TERRINE, PICCAILLY PUREE & SEASONAL LEAVES

TOMATO TARTE TATIN SERVED WITH ROCKET & WATERCRESS SALAD

## MAINS

PAN ROASTED CHICKEN STUFFED WITH APRICOT & SAGE MOUSSE  
SERVED ON A CREAMY MASH & CHICKEN JUS

SLOW COOKED BELLY PORK SERVED WITH LENTIL RAGOUT

PRESSED BLADE OF BEEF, BOULANGERE POTATO & CAFE AU LAIT SAUCE

CHICKPEA TAGINE AND ROASTED BUTTERNUT SQUASH CUP  
SERVED WITH CORRIDANER YOGHURT (V/VE)

ALL MAINS SERVED WITH PANACHE OF ROOT VEGETABLES

## DESSERTS

APPLE CRUMBLE TART WITH CREME ANGLAISE

CHOCOLATE MARQUISE WITH MACERATED STRAWBERRIES &  
RASPBERRY SHORTBREAD

LEMON & TRECLE SPONGE WITH ORANGE SORBET (VE)

BRIOCHE BREAD & BUTTER PUDDING WITH VANILLA BEAN CUSTARD