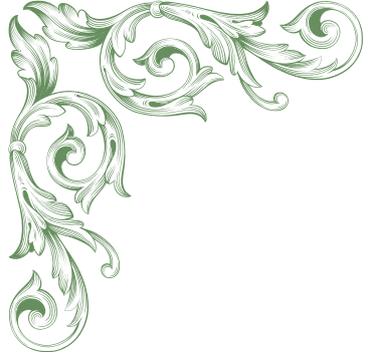




*The*  
**MENU**





## *Mains*

### **Roast Sirloin of Beef**

with yorkshire pudding, red wine jus (gf)

### **Lamb Shank with Mint Gravy**

with pea and feta croquette (gf)

### **Pork Medallions in a Madeira Sauce (gf)**

### **Garlic & Thyme Roasted Chicken Breast**

with onion stuffing, cider jus (gf)

### **Beetroot and Butternut Squash Wellington**

with beetroot jus (V, Ve)

*all served with rosemary roasted potatoes and seasonal vegetables*

### **Poached Salmon**

with watercress sauce, new potatoes and seasonal vegetables (gf)

### **Red Thai Prawn Curry**

With basmati rice and mini naan (gf)

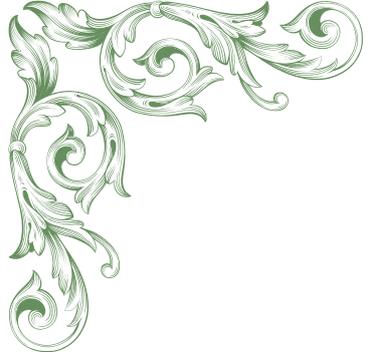
### **Wild Mushroom Risotto**

with rocket & parmesan (V, Ve)

### **Aubergine Harissa Ragu**

with fresh tagliatelle and mini flatbread (V)





## *Desserts*

**Honeycomb Cheesecake**  
with salted caramel sauce

**Chilled Lemon & Raspberry Posset**  
with shortbread biscuit

**Vanilla Cheesecake**  
with berries and fruit coulis

**Sticky Toffee Pudding**  
with toffee sauce and Chantilly cream

**Fresh fruit salad**  
with vanilla cream

**Classic Tiramisu**  
with mascarpone

**Baileys Irish Cream Trifle**  
with shortbread biscuit

**Selection of British Cheese**  
with grapes, water biscuits, chutney

### *Allergens*

Vegetarian (V)

Vegan (Ve)

Gluten Free (gf)

