



## Three courses **£29.95 per person**

Today's homemade soup

Ham hock, balsamic onion & parsley terrine, piccalilli, toasted sourdough

Bloody Mary prawn & avocado cocktail, Melba toast

Sautéed wild mushrooms on toast, rocket & shaved parmesan

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Roasted chicken breast, gratin potatoes, French beans, shallot, tarragon & grain mustard sauce

Slow braised lamb shoulder, mint crust, grain mustard mash, honey roast carrots, rosemary sauce

Filet of sea bream, gnocchi, braised leeks, cavolo nero, lobster bisque sauce

Sweet potato, spinach & field mushroom Wellington, tenderstem broccoli, roasted red pepper sauce

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Banoffee sundae, chocolate, banana & butterscotch ice cream, toffee, granola nut crunch, hot chocolate fudge sauce

Fresh fruit salad with mango sorbet

Warm cherry chocolate brownie, hot chocolate sauce, cherry coulis, vanilla ice cream

Sticky toffee pudding, treacle toffee sauce & double cream

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British farm house cheeses with biscuits, fruit & bread **£5.95 per person**

*Why not complement your cheese with a bottle of port for your party?*  
Grahams 10 year old tawny **£30**

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Freshly ground fair trade coffee or traditional tea

*Parties of 10 or more are subject to an optional 10% service charge*

*Allergy information is available, please ask a member of our team*