



PREMIUM NIGHT

Wild Boar & Plum Pate

with pepper salad, French dressing & crusty bloomer

OR

Seasonal Melon Cocktail

with berry compote

Sweet Potato, Carrott & Fennel Soup

with pesto drizzle

Slow Roasted Lamb Henry

with rosemary pomme puree and minted pan gravy

OR

Poached Salmon Fillet

with asparagus, cherry vined tomatoes and hollandaise sauce

Chantilly Belgian Chocolate & Raspberry Truffle Tear

with fresh cream

OR

Selection of Cheeses

with mixed biscuits & crackers

Tea or Coffee

with after dinner chocolate

26th April | 26th July

Garlic & Chorizo King Prawns

with a baby leaf salad, malted brown bread & aioli dressing

OR

Seasonal Melon Cocktail

with berry compote

Cream of Asparagus & Mushroom Soup

with herb croutons

Pan Roasted Duck Breast, Mashed Sweet Potato & Watercress

with a red wine & cherry sauce

OR

Poached Salmon Fillet

with asparagus, cherry vined tomatoes and hollandaise sauce

Malted Milk Baileys Irish Cream Torte

with marbled chocolate pencils & coulis drizzle

OR

Selection of Cheeses

with mixed biscuits & crackers

Tea or Coffee

with after dinner chocolate

7th June | 6th September