



FORMAL DINNER GOLD



TO START

VINE TOMATO, MOZZARELLA AND BASIL BRUSCHETTA, BALSAMIC REDUCTION **V** (GF VG OPTIONS)

SMOKED SALMON, FENNEL, RED ONION AND CAPER SALAD WITH CITRUS DRESSING **GF**

HAM HOCK TERRINE, CAULIFLOWER PICCALILLI, MIXED LEAF SALAD & SOUR DOUGH CROUTON (GF OPTION)

SWEET POTATO, CHILLI & COCONUT SOUP SERVED WITH ARTISAN BREAD **VG**

THE MAIN EVENT

FRENCH TRIMMED SUPREME OF CHICKEN, FONDANT POTATO, CARROTS, GREEN BEANS SERVED WITH A MUSHROOM AND TARRAGON SAUCE **GF**

ROASTED LOIN OF CRACKLING PORK, SAUTE LYONNAISE POTATOS, CIDER APPLE COMPOTE WITH FRESH SAGE, PAN JUS & SEASONAL VEGETABLESB **GF**

BLACKENED COD LOIN, SWEET POTATO FONDANT, STIR FRIED GREEN BEANS, GINGER AND SPRING ONION TERIYAKI SAUCE **GF**

HERB CRUSTED CAULIFLOWER STEAK, TOPPED WITH HALLOUMI CHEESE, SERVED WITH BABY SPINACH AND NEW POTATOS, DRIZZLED WITH A CHILLI & HONEY DRESSING **V GF (VG OPTION)**

SWEET TREAT

CHOCOLATE & CHERRY MOUSSE WITH COMPOTE **V GF**

TART AU CITRON, FRESH RASPBERRIES AND SWEET MASCARPONE **V**

SELECTION OF ENGLISH & CONTINENTAL CHEESE WITH CRACKERS, RED GRAPES, CELERY & REAL ALE CHUTNEY (GF OPTION)

FRESH FILTER COFFEE OR SPECIALITY TEA, CHOCOLATE MINT CRISP

TAYLORS RUBY FINE PORT AVAILABLE AT THE BAR TO PURCHASE

£45pp

Vegetarian Vegan Dairy Free Gluten Free

Where the allergen symbol is shown this means the item can be adapted to the allergen upon request but may not come as such as standard. Please always advise of allergies as the venue accepts no responsibility for undisclosed allergies.