



FORMAL DINNER PLATINUM



TO START

KING PRAWN & CRAB SALAD WITH PAPAYA & CHERRY TOMATOS, CHILLI & LIME DRESSING (GF OPTION)
SMOKED CHICKEN TERRINE WITH BEER BACON, TOASTED BRIOCHE, DRESSED SALAD & CAESAR DRESSING
SALMON TIAN, LIMONCELLO CRÈME FRAICHE, BABY GEM LETTUCE & PARMESAN CRISP (GF OPTION)
WILD MUSHROOM ARANCINI IN PANKO BREADCRUMBS, ROCKET & PARMESAN SALAD, TOMATO & HERB
COMPOTE (VG OPTION)

THE MAIN EVENT

BAKED HERB CRUSTED SALMON FILLET, POTATO DAUPHINOISE, CREAMED LEEKS, ASPARAGUS SPEARS TOPPED
WIT SAMPHIRE (GF OPTION)
CAMELISED RUMP OF LAMB, SPICED RATATOUILLE, POTATO GRATIN WITH ROSEMARY JUS (GF OPTION)
CONFIT DUCK LEG, ORIENTAL FIVE SPICE, PICKLED BRAISED RED CABBAGE, MANGO RICE & PLUM SAUCE GF
ROASTED ROOT VEGETABLE, CHICKPEA & GOATS CHEESE FILO TART SERVED WITH COUSCOUS & ROCKET
GARNISH V (VG OPTION)

SWEET TREAT

STICKY TOFFEE PUDDING, COCONUT SORBET, TOFFEE POPCORN & CARAMEL SAUCE V (GF OPTION)
BISCOFF CHEESECAKE, SALTED CARAMEL ICE CREAM, FUDGE PIECES V (VG GF OPTIONS)
BRAMLEY APPLE & BLUEBERRY CRUMBLE TART, PISTACHIO NUT CUSTARD, CLOTTED CREAM V
SELECTION OF ENGLISH & CONTINENTAL CHEESE WITH SOURDOUGH CRISPBREAD, RED GRAPES,
CELERY & QUINCE (GF OPTION)

FRESH FILTER COFFEE OR SPECIALITY TEA, CHOCOLATE MINT CRISP

TAYLORS RUBY FINE PORT AVAILABLE AT THE BAR TO PURCHASE

£55pp

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.