

Roasted Butternut Squash Soup, Sautéed Wild Mushrooms, Crumbled Stilton (DF/GF)

Duck Liver and Cognac Parfait, Red Onion Jam, Toasted Sour Dough (GF)

Goats Cheese Salad, Roasted Beetroot, Poached Pear, Walnuts (GF)

Corn Fed Chicken Paupiettes, Smoked Steaky Bacon, Buttered Mash, Wild Mushroom Sauce (GF/DF)

Pan Seared Sea Bream, Buttered New Potatoes, Samphire, Shellfish Bisque (GF)

Grilled Halloumi and Roast Red Pepper Tart, Pearl Cous Cous, Rocket and Pine Nut Salad (GF)

All Mains Served with Seasonal Vegetables

Milk Chocolate Marquise, Ginger Crumb, Honeycomb Cream Ice Cream

Apple & Blackberry Crumble, Vanilla Custard

Vanilla Crème Brulee, Short Bread Biscuit