



Set Menu

Starters

Light Beer Soup with Gruyere Cheese and Smoked Ham

Gressingham Duck Rilette, Spiced Apple, Orange and Watercress

Warm Leek Terrine with Goats Cheese and Golden Croutons

Main Courses

Fillet of Skrei Cod Amandine with Jersey Royals, Wild Garlic and Black Olive Tapenade

Sautéed Baby Poussin, Tarragon Tortellini, Peas a la Française and Light Rosemary Jus

Hand Made Saffron Linguini with Confit Tomatoes and Toasted Hazelnuts

Desserts

White Chocolate Bavarois, Rhubarb Bon Bon, Almond Brittle, Sable Breton

Prune and Armagnac Crêpe Souffle with Vanilla Bean Ice Cream

Selection of Local and Continental Cheeses with Biscuits and Homemade Chutney

Allergy information on all food dishes and any draft beverages/ wine by the glass is available on request

Lunch: £32.50 per Person
Dinner: £35.00 per Person