

Starters

(To Share)

Pulled pork Boa Buns, Smoked Cheese & Serrano Ham Croquets,
Japanese styled torpedo prawns & Sweet Chilli Crispy Chicken strips.

Duck salad

Shredded Confit of duck
tossed in a blood orange fresh seasonal salad.

Tiger Prawns

Peri Peri spiced prawns served in a cream sauce,
served with fresh crusty rustic bread.

Homemade Soup

Roast Red Pepper, butternut squash & tomato soup,
served with garlic & Herb croutons.

Main Course

Fillet Steak

Medallions of fillet with a cream, cognac & Mushroom sauce.
Served with broccoli spears & Chunky seasoned chips.

Mushroom Risotto

Fresh wild mushroom risotto
served with chopped goats' cheese & Parmesan to finish.

Chicken Ramen

Japanese ramen noodles, oriental vegetables,
fillet of chicken breast in a rich & lightly spiced Chicken broth.

Trio of Fish

Chefs choice of fish, cooked in a lemon & dill butter
with buttered new potatoes & asparagus.

Pork T-bone

12oz of pork on the bone with sriracha butter,
green beans with garlic & herb roasted potatoes.

Desserts

Eton Mess

Homemade with fresh raspberries,
meringue & whipped Double cream.

Cherry Bakewell

A slice of rich cherry Bakewell
served with vanilla gelato.

Crème Brûlée

Orange & Cointreau infused Crème Brûlée
served with ginger shortbread.

Chocolate Fondant

With a gooey chocolate centre,
served with baileys custard.

Banana Split

Chocolate, strawberry & vanilla Gelato
topped with a fresh banana & drizzled with sauce.