

Starters

Creamy white onion soup with parmesan tuille and a splash of ruby port V

Goats cheese and red onion gateau baby rocket V

Duck liver pate with toasted sour dough and spiced damson chutney

Mains

Roast rack of lamb with a herb crust, buttered fondant potatoes and a rosemary red wine reduction

Oven roasted salmon sat on a smoked salmon potato cake with a dill and caper butter sauce

Butternut squash linguine with pumpkin seed and crispy sage leaves

All mains are served with seasonal vegetables

Desserts

Sticky toffee pudding with a ginger bread butterscotch sauce and a vanilla pod ice cream

Chocolate orange delice with a salted caramel popcorn ice cream

Bubble gum panna cotta with sour blue candy floss



