

Smooth Chicken Liver Pate with Crisp Bread Thins, Baby Leaf & Chutney

Tempura Prawns with Baby Leaf, Lemon & Dill Aioli & Pea Shoots

Crispy Poached Duck Egg with Pancetta wrapped Fine Beans & Hollandaise Sauce

Baked Herb Crusted Goats Cheese with Pickled Beetroot, Baby Leaf & a Balsamic Glaze

Roast Saddle of Lamb with a Red Currant Reduction & Yorkshire Pudding Served with Roast potatoes & Vegetable Panache

Roast Loin of Pork with Crackling, Onion & Thyme Stuffing & Pan Gravy Served with Roast Potatoes & Vegetable Panache

Roasted Chicken Breast with a Pancetta, Baby Onion & Mushroom Sauce Served with Buttered Mash Potato & Vegetable Panache

Baked Smoked Haddock with a Smoked Cheddar, Leek & Garden Pea Fricassee and Warm Crusty Breads

Lemon Sole Goujons with Homemade Tartare Sauce, House Salad, Chips, Lemon Wedge & Pea Shoots

Spiced Tomato, Courgette & Spinach Linguine with Garlic Baguette & Rocket

Baked Vanilla Cheesecake with a Mixed Berry Compote & White Chocolate Sauce

Steamed Treacle Sponge Pudding with Crème Anglaise

Warm Chocolate Fudge Brownie with Chocolate Soil & Salted Caramel Ice Cream

Pressed Apple Tart with a Red Apple Gel, Vanilla Soya Ice Cream & Ginger Crumble

2 Cheese Cheeseboard with Mixed Crackers, Suffolk Chutney, Grapes & Celery



£27.00 per person