



## Three Course Set Dinner

**£29.95**

Please select three options from the starters and dessert option and two meat and one vegetarian meal option for your guests to choose from

Artisan breads and whipped butter are provided on the table

### *STARTERS*

Mackerel pate with toasted sourdough and pickled cucumber  
Butternut squash and thyme soup with warm handmade bread (Vegetarian or Vegan)  
Pork and chorizo terrine (GF)  
Mushroom camembert & tarragon on toast with tarragon infused oil  
Cod and chorizo croquettes

~

### *MAIN COURSE*

Cod & prawn fishcake on lemon and ginger spinach with white wine fish sauce  
Gnocchi in confit tomato sauce seasonal veg with thyme & dressing (GF)(Vegan)  
Braised beef cheek on mustard pomme puree onion jus and crispy leeks  
Pan seared salmon on sauteed new pots with roasted asparagus (GF)  
Chicken supreme on bacon savoy cabbage shallot puree & wild mushroom sauce (GF)

~

### *DESSERTS*

Chocolate mousse on chocolate soil, Chocolate shards & Sharp raspberries  
White chocolate & orange torte with macerated strawberries  
Banoffee pie with salted caramel  
Hot coconut pudding with toffee sauce & ice cream  
Cheese selection with apples, homemade chutney, dates & artisan crackers

Dishes are homemade by our Executive Head Chef and therefore most dishes can be adapted for your dietary requirements (gluten free, coeliac, etc.)