



Three Course Set Lunch

£23.95

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

Butternut squash soup with warm homemade bread

Pork and Chorizo terrine

Salmon fishcake served with a pepper coulis

MAIN COURSE

Cod & Prawn fishcake on a lemon and ginger spinach with white wine fish sauce

Gnocchi in confit tomato sauce served with seasonal vegetables and a thyme and parmesan dressing

Chicken supreme served on a bacon savoy cabbage with shallot purée and wild mushroom sauce

DESSERTS

Chocolate mousse served on chocolate soil with chocolate chards and sharp raspberries

Banoffee pie with salted caramel

Sticky toffee pudding with toffee sauce and ice cream

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