



Starter Dishes

Root Vegetable Soup
served with sliced artisan bread

Chicken Liver Pâté
served with sourdough garnished with pea shoots

Marinated Beetroot
served with grilled goats cheese, honey, balsamic dressed rocket leaves and toasted pine nuts

Avocado King Prawn Cocktail



Main meal dishes

Coq au Vin Chicken Breast
served in a red wine mushroom smokey bacon sauce, creamy mashed potato and seasonal vegetables

Chicken Supreme
served with a red wine thyme due sat on wilted spinach

Seasonal Vegetables Buttery Fondant Potato

Beef Stroganoff
served with wilted kale buttery carrots and mashed potatoes

Beef Bourguignon
served with wilted creamy mashed potatoes and seasonal vegetables

Braised Lamb Shank in a Rich Red Wine Gravy
served with sautéed crushed seasoned new potatoes mixed with savoy sweet heart cabbage and seasonal vegetables

Gnocchi
served with broccoli in a vegan pesto sauce

Spinach and Gnocchi
served in a tomato basil mascarpone sauce

Butternut Squash, Spinach and Mushroom Wellington
served with a tomato sauce and seasonal vegetables



Desserts

Raspberry Panna Cotta
served with a Raspberry Coulis

Chocolate Brownie
served with chocolate and toffee sauce topped with vanilla ice cream

Sticky Toffee Pudding
topped with caramel sauce served with either custard or ice cream

Tiramisu