

Sweet potato and butternut squash soup Smoked salmon and Prawn cocktail with brandy and lime marie rose sauce

Moules mariniere cooked in white wine, shallots and garlic finished with fresh cream and crusty bread

Chicken and halloumi salad with sweet chilli dressing Maple and sesame seed pork belly bites with roasted cherry tomato salad Wild mushroom and mozzarella arancini with spicy tomato sauce

## FOR THE MAIN

Pan roasted lamb rump with garlic roasted potatoes, charred courgettes, minted salsa Verdi dressing.

Glazed pork belly with creamed potato puree, braised red cabbage, curly kale, thyme jus.

Baked cod with a herb crumb, sautéed potatoes, crushed minted peas and dill cream

Grilled sea bass with potato croquettes, fine beans, lemon caper parsley dressing Goats cheese, beetroot and tomato tart with new potatoes and panache of vegetables

Roasted tomato and red pepper linguine with a dressed house salad

## TO FINISH

Warm treacle tart with clotted cream Vanilla and passionfruit cheesecake with mango puree and Chantilly cream

White chocolate and raspberry blondie with raspberry crumb raspberry sorbet

Rich dark chocolate delice with caramel sauce, chocolate crumb and salted caramel ice cream

Chefs cheese selection with chutney, crackers, celery and grapes

