

Special Occasion Menu

Please select 3 starters, 3 mains and 3 puddings from the selection below

Starters

Crab Avocado and Mango Salad

Fresh white crab meat served on a bed of avocado and mango salsa and topped with crème fraiche

Ham Hock and Baby Onion Terrine

Slowly braised ham hocks hand pressed with confit baby onions and a hint of scrumpy served on dressed leaves and home-made chutney

Pan-fried Pigeon Breast

On a bed of black pudding and crispy bacon salad and drizzled with a balsamic glaze

Twice Baked Blue Cheese Soufflé

With a creamy sauce on a bed of rocket

Fresh Salmon and King Prawn Mousse

Fresh salmon mousse infused in dill and laced with king prawns then wrapped in smoked salmon and served with crusty bread on a bed of dressed leaves

Pan fried Coconut Crab Cakes and Sweet Chilli Sauce

Wild Mushroom and Blue Cheese Bouche

Freshly baked puff pastry case filled with wild mushroom in a creamy blue cheese sauce

Mains

Roast Free Range Topside of Beef

With crispy roast potatoes, Yorkshire pudding, fresh vegetables and proper gravy

Sun Blush Tomato and Mushroom Risotto

Slowly cooked risotto infused with sun blushed tomatoes, garlic and mushrooms and finished with a light pesto dressing

Duck Breast

With buttered fondant potatoes, braised red cabbage and a bramble jus

Oven Roast Belly Pork

Served on a bed of braised Savoy cabbage, creamy mash and finished with a rich port sauce

Oven Roasted Cod Fillet

On olive oil Mash, fresh pea puree and finished with warm parsley, prawn and caper sauce

Pan fried fillets of Red Mullet

On a bed of Mediterranean vegetables, char grilled potatoes and a pesto and red pepper dressing



Puddings

Baked Chocolate Fondant with a Liquid Centre

Served with warm chocolate sauce and vanilla clotted cream ice cream

Glazed lemon and Lime Tart

Raspberry coulis and Chantilly cream

Spiced Poached Pears on a Bed of Vanilla Rice Pudding

With a red wine syrup

Fresh Fruit Salad

With Champagne syrup and an orange tuile

Toasted Oatmeal and Hazelnut Meringue

With poached fruits and vanilla Cream

Baileys Crème Brulee

With a lemon shortbread biscuit

£35.00 per person

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if want to know about our ingredients'