

October Fest Menu

Grazing Plates

Tomato, Lentil & Pumpkin Soup
With Crispy Croutons

Pear, Walnut & Blue Cheese Tart
With Cream Fraiche & Baby leaves

Steamed Mussels
With Cider & Leeks

Wild Boar Pate with Plums
Toasted Sourdough Bread & Sweet Chutney

Plates

Pork Cutlet
With Apple Rocquettes Cider & Mushroom Sauce, Broccoli & Fried Paprika Potatoes

Beef Bourguignon
In Rich Red Wine Sauce, Brown Cap Mushroom, Baby Carrots & Celeriac Mash

Panfried Cod
With Chickpea & Chorizo Stew, Sauteed New Potatoes

Mixed Bean Chili
With Tomatoes, Cajun Spices, Red Onions & Red Pepper with Potato Wedges

Desserts

Pear & Apple Brownie
With Fava's Vanilla Ice Cream

Autumn Berry Crème Brûlée

Assorted Dairy Ice Cream & Sorbets

Selection of Cheese
Biscuits, Walnuts, Celery & Fig Chutney

Filter Coffee or Tea & Mints

Two Courses £24.50

Three Courses £29.50

