

March Menu

Grazing Plates

Mushroom & Brie Tartlet
With Sour Cream and Baby Rocket

Jerusalem Artichoke & Spinach Soup
With a Hint of Spices and Crispy Croutons

Cold Smoked Trout Pate
Served With Fresh Lime, Grilled Sourdough and Olive Oil

Chargrilled Pineapple Carpaccio
With Chilli Honey Glaze

Plates

Parmesan Spring Chicken
New Potatoes, Baby Spinach and Peas in Creamy Watercress Sauce

Venison Bourguignon
With Baby Onions, Mushrooms, Carrots, Red Wine & Sauté Potatoes

Honey Garlic Salmon
Served With Asparagus and Baby Potatoes in Lemon Butter Sauce

Roasted Root Vegetables & Quinoa Salad
With a Tangy Lemon Dressing

Desserts

Bailey's Chocolate Mousse
Raspberry Coulis and Finger Biscuit

Mango & Coconut Panna Cotta
With Chocolate Strawberries

Selection of Cheeses and Biscuits
Served with Grapes, Celery, Fig Relish, Biscuits and Walnuts

Filter Coffee or Tea & Mints

Two Courses £27.50
Three Courses £32.50

