

SET PARTY MENU

2 Course £29.50, 3 Course £35.00

STARTERS

Dressed Cornish Crab with Avocado mousse, pickled vegetables and melba toast

Devilled Wild Mushroom Bruschetta

Honey Glazed Pork Belly

black pudding and apple puree with crackling

Salmon and Pea Fishcake

with homemade tartare sauce and lemon

MAINS

Oven Baked Fillet of Loch Duart Salmon

served with herb crushed new potatoes, steamed greens and parsley, herb cream sauce

Lightly Spiced Aubergine

stuffed with chilli, lime and garlic infused lentils tomato coulis with charred vegetables

Poached Chicken Breast

creamed potato puree with tender stem broccoli and forest mushroom and tarragon sauce

Pancetta Wrapped Pork Tenderloin

stuffed with apple, spinach and cream cheese on a bed of wholegrain mustard mash, caramelised apples, poached carrots and cider jus

DESSERTS

Chocolate Brownie, Caramel Sauce and Vanilla Ice Cream Lemon Posset, Raspberry Compote, Shortbread Crumb Apple Crumble with Custard Ice Creams and Sorbets

Tea, Coffee and Petit Fours