

EXAMPLE MENU

Starters

Cured mackerel, avocado, spicy tomato relish, coriander

Seared pigeon breast, celeriac, beetroot, borage

Heritage tomato terrine, tomato consommé, basil mayonnaise

Pea & spinach velouté, mint crème fraiche

Mains

Your choice of roast...

28 day aged Cambridgeshire roast sirloin

Roasted pork loin, crackling, apple sauce

Gremolata marinated free range chicken breast

All served with roast potatoes, carrots, parsnip puree, seasonal greens, Yorkshire pudding & roasting gravy

Goat's cheese & leek wellington, root vegetables

Roasted cod, lobster cappelletti, sea vegetables, celeriac, lobster foam

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate torte, raspberry, Frangelico ice cream

Vanilla crème brulee, shortbread

English cheeses, homemade fruit chutney, celery, grapes, organic crackers

2 Courses £28.95

3 Courses £32.95

Half roast options available for children for £12.95 (12 years and under)