

Guest Name : _____

STARTER

Soup of the Day (v)

Scotch Quail Egg with Red Onion Jam and Mixed Leaves

Sundried Tomato and Goats Cheese Tart with Roquette and Pesto (v)

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MAIN COURSE

Sea Trout with Crushed Peas, Samphire and a Feve and Cherry Tomato Dressing

Corn Fed Chicken Breast with Fondant Potato, Tarragon Oil, Wild Mushrooms

and Red Wine Jus

Potato Gnocchi with Pesto, Purple Sprouting Broccoli and Parmesan (v)

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DESSERT

Chocolate Cake with Dark Chocolate Mousse and Cherry Morello Parfait

Berry Eton Mess with Chantilly Cream, Meringue and English Rose Ice Cream

Fresh Fruit Platter with Fruit Sorbet

For any specific dietary requirements or allergies, please ask a team member

2 Course £25.95 and 3 Course £30.95

Number of Guest: _____

Meal Time: _____

PM Number: _____