

Guest Name : _____

STARTER

Soup of the Day (v)

Asparagus Tart and Mixed Leaves with Mustard Dressing(v)

Smoked Salmon and Cream Fresh Terrine with Citrus Dressing

MAIN COURSE

Pan Fried seabream, New Potatoes, Clams with White Wine and Olive Oil

Braised Shin of Beef, Horseradish Mash Potato, Kale, Port Jus

Aubergine Charlotte, Ratatouille, Mozzarella and Broccoli (v)

DESSERT

Orange Cake, Chocolate Mousse, Orange Marmalade Parfait

Strawberry and Vanilla Mille Feuille with Vanilla 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: _____