

Lunch & Dinner

S T A R T E R S

Starters

Roasted Red Pepper and Tomato Soup Drizzled with Basil Oil

(V)(VG)(GF)

Chicken, Lemon and Oregano Terrine, Pickled Baby

Vegetables and Sour Dough Toast

Potted Shrimp with Homemade Irish Soda Bread

Carpaccio of Beetroot, Creamed Goats Cheese, Caramelised

Walnuts and Balsamic Pearls (V)(N) (GF)

Burrata Caprese, Roasted Plum Tomatoes, Toasted Pinenuts
and Citrus Basil Dressing (V)(GF)

Gin Cured Salmon with Cucumber, Dill and Citrus Dressing
(GF)

Ham Hock, Asparagus, Pea and Broad Bean Salad with
Wholegrain Mustard Dressing

M A I N S

Lamb 3 Ways – Roasted Cutlet, Slow Braised Shoulder and
Crispy Lamb Bon Bon – Rosemary Dauphinoise, Crushed Peas
and Red Wine Jus

Seared Fillet of Salmon with Crushed Herb New Potatoes,
Chargrilled Asparagus and White Wine and Lemon Cream
Sauce (GF)

Chicken, Smoked Bacon and Wild Mushroom Roulade with
Sweet Potato Fondant, Spinach Velouté and Chicken Crackling
(GF)

Summer Squash Wellington with Madeira Sauce (V)

Slow Cooked Belly of Pork with Potato and Sage Terrine,
Black Pudding Crumb, Caramelised Apple and Cider Jus

Risotto Verde with Parmesan Tuile (V)(GF)

Roasted Cod Loin with Clams and Mussels, Saffron Potato
Pearls, Bouillabaisse Sauce and Samphire (GF)

(All Served with Seasonal Vegetables)

D E S S E R T S

Apricot and Almond Tartlet with Crème Fraiche and Almond
Brittle

Rhubarb and Ginger Cheesecake with Poached Rhubarb,
Candied Orange and Crème Anglaise

Gooseberry and Elderflower Fool with Lavender Shortbread

Chilled Coconut Rice Pudding Brulee with Mango Compote,
Black Sesame Tuile, Mango Caviar and Toasted Pistachios (N)

Glazed Lemon Tart with Homemade Blackcurrant Sorbet,
Lemon Curd and Lemon Meringue Shard

Chocolate Torte, Morello Cherry Compote, Cherry Gel and
Caramelised White Chocolate

Selection of English Cheese with Biscuits and Homemade
Chutney

Coffee & Chocolates

£35.00 – £45.00 per head

Waiting Staff @ £13.00 per hour (minimum 4 hours)

All costs subject to VAT @ 20%