



3 Course Menu

STARTER

Honey Glazed Crispy Pulled Pork

Lime mayo and mango salad

Slow Roasted Halloumi

Roasted mixed peppers in garlic and thyme, salsa Verde and aged balsamic

Avocado and Italian Hard Cheese Fritters

Orange, basil and sundried tomato pesto, roasted red peppers

MAIN

Pan Roasted Chicken Breast

Hasselback potatoes, green beans, carrot and orange puree and a red wine jus

Grilled Pork Chop

Colcannon mash, portobello mushroom, roasted shallots and balsamic glaze

Oven Baked Salmon

Sautéed new potatoes, garlic wild mushrooms, dried basil leaves, toasted pine nuts and sriracha sauce

Roasted Red Pepper, Garlic Mushroom and Aubergine Roulade

Parsley pesto and Italian hard cheese

DESSERT

Sticky Toffee Pudding

Toffee sauce, crunchy caramel soil and clotted cream

Dark Chocolate Fondant

Raspberry jelly, crunchy honeycomb and brownie dust

Lemon Cheesecake

Fresh berry compote

(Vegan alternatives available)