



Three Course Menu

STARTERS

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

Italian Buffalo Mozzarella

Wild rocket, heritage tomato, basil and balsamic

MAINS

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, basil, toasted pine nuts and sriracha sauce

Hasselback Butternut Squash

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



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DESSERTS

Sticky Toffee Pudding

Toffee sauce, crunchy caramel soil and clotted cream

Dark Chocolate Fondant

Strawberry jelly, crunchy honeycomb and brownie dust

Madagascar Vanilla Cheesecake

Fresh fruits and raspberry sorbet

Double Chocolate Brownie

Berry coulis and vanilla ice cream

