



3 Course Menu

STARTER

Honey Glazed Crispy Pulled Pork

Lime mayo and mango salad

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

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 Brownie

Raspberry jelly, crunchy honeycomb and brownie dust

Lemon Posset

Almon Crumbs, fresh Berries

(Vegan alternatives available)