

Menu 1

Ham hock terrine

House made piccalilli baby leaf salad, balsamic reduction

Pan fried supreme of chicken, tarragon, tomato, wild mushroom and white wine sauce with herb scented mashed potato

Belgian chocolate tart, vanilla cream

Menu 2

Warm goat's cheese and red pepper tart dressed roquette and yellow pepper coulis

Pan roasted rump of English lamb, braised red cabbage, boulangère potato, and redcurrant jus

Wild berry cheesecake, fruit coulis

Menu 3

Prawn and pickled cucumber salad, roquette, watercress, lemon dressing

Roasted aged sirloin of beef, rolled with black pepper, wild mushroom and cream and pan jus reduction served with fondant potato, buttered new carrots

Eton mess slice

The Mess has been tidied up into a beautiful looking dessert

Menu 4

Smoked mackerel and smoked haddock tian, cucumber, horseradish dressing

Corn-fed supreme of chicken, crushed spring onion new potato, buttered greens, tomato and basil sauce

Homemade sticky toffee pudding, toffee sauce, vanilla ice-cream