



Amuse Bouche

Smoked Salmon and Cream Cheese Crostini or a Shot of Spinach and Watercress Soup (V)

Starters

Root Vegetable Soup with Crusty Sourdough (V)

Prawn Cocktail in Baby Gem Shells with Mary Rose Sauce Charred Lemon and Chives (GF)

Smoked Salmon, Avocado, Cucumber and Dill Salad with Chilli and Lime Vinaigrette (GF)

Grilled Romanesco Salad with Pickled Red Onion, Watercress, Chickpeas, Toasted Almond Flakes and Pomegranate Seeds dressed with Horseradish Vinaigrette. (GF)(VG)

Remise en Bouche

Lemon and Lime Sorbet (VG)

Main Courses

Fillet of Beef Wellington with Spiced Parsnip Puree, Sautee Kale, Pont-Neuf Potatoes, Honey Roasted Carrots with Rosemary and Red Wine Jus.

Lobster Thermidor with Prosciutto wrapped Beans, Smoked Paprika Fries and Lightly Sautee Samphire. (GF)

Portobello Mushroom Kiev with Garlic Bechamel, Grilled Baby Gem and Sweet Potato Chips. (VG)(GF)

Chicken Roulade Wrapped in Pancetta with Spinach, Bacon and Mushroom stuffing, served Dauphinoise Potato, Roast Pumpkin and Chestnut Puree, Seasonal Vegetables and Tarragon Jus.

Desserts

Dark Chocolate Fondant with Salted Caramel Ice Cream, Pistachio Crumb and Dolce De Leche.

Vanilla Bean Cheesecake with Black Cherry Compote and Blackberry Ripple Ice Cream.

Selection of European and British Cheeses with Crackers, Chutney and Fruit.

Selection of **Ice Creams and Sorbets**

Petit Four

Selection of **Mini Cakes and Pastries**