

Director's choice menu

2 Courses Ex. VAT £18.00

3 Courses Ex. VAT £22.00

4 courses Ex. VAT £ 26.00

Starters

Potato and watercress soup

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Crown of galia melon filled with orange sorbet

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Chicken and tarragon pate with a redcurrant sauce

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Home cured salmon with grain mustard and dill

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Smoked salmon with brown bread and capers

Intermediate course

Champagne sorbet served in a crystallised flute

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Sole and salmon roulade

*

Cucumber and mint soup

Main courses

Rump of lamb in a rosemary sauce

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Pan seared tuna steak marinated in chilli and garlic

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Chicken breast with a mushroom and parsley sauce

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Pork medallion with a sage and shallot sauce

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Sirloin steak with a green peppercorn sauce

Desserts

Lemon and lime tart with lime curd ice cream

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Rich chocolate mousse with amoretti biscuits

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Brandy snap basket filled with raspberry cream and chocolate covered strawberries

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Cheese and biscuits

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Hazelnut meringue nest filled with vanilla ice cream and chocolate sauce

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Tea or coffee with mints