



## Set Menu

Today's homemade soup

Ham hock, balsamic onion & parsley terrine, piccalilli, toasted sourdough

Bang bang peanut chicken salad, oriental crunchy vegetables

Sautéed wild mushrooms on toast, rocket & shaved parmesan

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Rotisserie chicken, puy lentils, pancetta & baby onions,  
honey roasted root vegetables, red wine jus

Slow cooked shoulder of lamb, mint crust, potato gratin,  
braised red cabbage, rosemary sauce

Grilled Sea bream fillet, lemon & herb potato cake, wilted spinach, parsley & caper cream sauce

Pumpkin & sage tortellini, roasted butternut squash, tenderstem broccoli, shaved Parmesan

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Banoffee sundae, chocolate, banana & butterscotch ice cream, toffee,  
granola nut crunch, hot chocolate fudge sauce

Fresh fruit salad with mango sorbet

Warm cherry chocolate brownie, hot chocolate sauce, cherry coulis, vanilla ice cream

Sticky toffee pudding, treacle toffee sauce & double cream

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British farm house cheeses with biscuits, fruit & bread **£5.95 per person**

*Why not complement your cheese with a bottle of port for your party?*  
Grahams 10 year old tawny **£30**

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Freshly ground fair trade coffee or traditional tea

**Three courses £29.95 per person**

**Two courses £24.95 per person**

*Parties of 10 or more are subject to an optional 10% service charge*

*Allergy information is available, please ask a member of our team*