

SAMPLE MID RANGE MENU

From £51.75 ex VAT - 3 Courses plus Tea & Coffee

SOUPS

South Indian Lentil Dahl *vg GF*

Moroccan Chick Pea Broth *vg GF*

Sweet Potato, Lime, Chilli, Coconut *vg GF*

Butternut Squash, Sage, Toasted Seeds *vg GF*

Classic French Onion, Gruyere Crouton

Roast Pepper, Tomato & Smoked Paprika, Basil Mascarpone *v GF*

STARTERS

Anise Cured Salmon, Horseradish Crème Fraiche, Crisp Bread

Smoked Mackerel, Shaved Fennel & Orange Salad, Soy Lime Glaze

Ham Hock Terrine & Piccalilli, Soft Herb Salad

Chicken Liver Parfait, Toasted Brioche, Caramelised Onion Chutney

Heritage Tomatoes, Buffalo Mozzarella, Basil, Rocket, Balsamic Dressing *v*

MAINS

Chicken Peri Peri, Black Bean Rice Macho Peas, Mint

Roast Chicken Supreme, Burnt Shallot, Lemon and Pistachio Crumb, Jus

24 Hour Slow Cooked Sticky Beef Short Rib, Creamed Corn, Anise Gravy

Slow Cooked Persian Lamb, Honey Roast Figs

Seasonal Gnocchi

Wild Mushroom Risotto, Parmesan Crisp, Truffle Oil *v*

Spiced Lentil & Mushroom Wellington, Red Wine Gravy *vg*

Roast Cauliflower Steak, Burnt Shallot Puree, Lemon and Pistachio Crumb *vg*

All served with seasonal vegetables & a choice of potatoes

DESSERT WITH FAIR-TRADE TEA & COFFEE

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Pear & Almond Tart, Clotted Cream

Apple and Berry Crumble, Vanilla Crème Anglaise

White Chocolate & Raspberry Baked Cheesecake

Seasonal Fool

Meringue, Strawberry Coulis, Fresh Strawberries, Ice Cream