

A la Carte

Option 2

£49.95 per person

Based on a choice of two starters, two mains and two desserts. Prices may vary upon selection and season.

Starters

- Broccoli & leek soup, Cote Hill blue, toasted walnuts
- Roasted tomato & pimento soup, pesto oil, balsamic
- Cream of cauliflower soup, crispy cauliflower, herbs
- Pea & mint soup, crispy ham hock, crème fraîche
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- Chicken liver & bacon pâté, apple & vanilla chutney, brioche
- Corned beef, horseradish, pickled vegetables
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- Prawn cocktail, Marie rose sauce, wholemeal bread, scorched lemon
- Smoked salmon terrine, apple & celeriac remoulade, watercress
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- Bruschetta with herb crusted mozzarella, beetroot, rocket pesto

Desserts

- Sticky toffee pudding, butterscotch sauce & custard
- Vanilla cheesecake, seasonal fruits and purée
- Pecan pie, maple ice cream, raspberries
- Strawberry, white chocolate & elderflower pavlova
- Rhubarb & custard posset, lavender shortbread
- Lemon tart, mascarpone, pistachio
- Seasonal crumble, crème anglaise
- Banoffee pie cheesecake, chocolate shard
- Dark and white chocolate brownie, cherry cream

Tier two

Choose:

- Two starters
- Two main courses
- Two desserts

Tier three

Choose:

- Three starters
- Three main courses
- Three desserts

Mains

A choice of;

- Roasts top side of Beef,
 - Lamb,
 - Chicken,
 - Turkey,
 - Pork,
- Served with creamed potato, roast potato and seasonal vegetables
- Roast sirloin of beef, Yorkshire pudding, season vegetables, ale & onion gravy (*£3 supplement*)
 - Lincolnshire sausage's, mashed potato, onion gravy, seasonal greens
 - Chicken supreme, bacon, pork, sage & onion stuffing, fondant, sherry & mushroom velouté
 - Pork belly, slow roasted pork shoulder, apple mashed potato, apple purée, cider & onion sauce
 - Beef bourguignon, dauphinoise potato, French beans wrapped in bacon
 - Lamb shank, garden minted mashed potato, red currant gravy
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 - Baked salmon, charred spring onions, dill hollandaise, sea vegetables
 - Mariners fish pie, cheddar & leek mash
 - North Atlantic prawns, Marie rose sauce, garden salad, minted new potato's
 - Oscar Cleve's beer battered haddock goujons, chips, tartar sauce, mushy peas
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 - Spring green risotto, parmesan, basil pesto, pine nuts
 - Sweet onion & goats cheese tartan, tarte tatin, grilled courgette, broad beans, baby spinach
 - Grilled halloumi, slow roasted peppers, heritage tomatoes, watercress, blackcurrant & wine sauce