



### **To Start**

Leek and Potato Soup, Crispy Shallots, Chive Crème Fraiche (v)

Roasted Mediterranean Vegetable Tian, Bocconcini Mozzarella, Red Pepper Gel, Vegetable Crisps (v)

Ham Hock and Pea Terrine, Mustard Puree, Pickled Vegetables, Focaccia Croute

Gin Cured Gravdax, Lemon Mayonnaise, Lemon Gel, Pickled Cucumber, Basil Cress, Cucumber Jelly, Croutes

### **From the Carvery**

Roasted Topside of Beef, Yorkshire Puddings, Horseradish Sauce, Red Wine Gravy

Honey and Mustard Glazed Ham, Red wine Gravy

Roasted Loin of Pork, Apple Sauce, Calvados Gravy

### **From the Buffet**

Garlic and Thyme Roasted Maris Pipers

Cauliflower Cheese

Maple Roasted Parsnips

Carrot and Suede Puree

Roasted Butternut Squash, Red Onion and Chilli

Broccoli

### **From the Kitchen**

Pan Roasted Salmon Fillet, Herb Crushed New Potatoes, Hollandaise Sauce

Roasted Nut Loaf, Wild Mushroom and Madeira Cream

### **To Finish**

Oreo Cheesecake, Berry Gel, Chantilly Cream, Chocolate Shavings

Salted Caramel and Chocolate Tart, Caramel Gel, Toffee Ice Cream, Caramelised Cocoa Nibs

English Cheese Board, Crackers, Celery, Grapes, Chutney

Brioche Bread and Butter Pudding, Vanilla Custard

### **3 Courses £25.00**

A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (v) suitable for vegetarians. Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients. (s) denotes dishes included in set menu