

Starters

Baked Tart – Goat Cheese, Beetroot, Gooseberry & Chilly Jam, Sweet Peppers (v)

Butternut Squash Soup Served with Feta Sprinkles & Spring Onion (v)

Veg Terrine – Butternut Squash, Sweet Potato, Pea & Coriander Oil (vegan)

Asian Style Spiced Duck Breast Served with Leek, Carrots & Sweet Peppers



Main Plates

Hake Fillet Served with Chorizo, Crushed New Potato & Lemon Beurre Noisette

Chicken Supreme Served with New Potato, Spinach, Wild Mushroom & Tarragon Sauce

Roasted Veg Brunoise – Carrots, Swede, Turnip, Beetroot & Rosemary (vegan)

Wild Mushroom Risotto Served with Truffle Oil & Parmesan (v)

STAR DEAL MENU

Desserts

Sorbets: Raspberry/Gooseberry

Wild Berries & Custard Tart, Vanilla Ice Cream & Burnt Italian Meringues

Salted Caramel New York Cheesecake