



#### Starters

Tomato and Roasted Red Pepper Soup with Basil Crème Fraiche (V / GF)

Pots of Garlic Mushrooms, Shropshire Blue and Pancetta (GF)

Smoked Haddock and Salmon Fishcakes, Pea Puree, with Bearnaise Sauce

Fresh Melon with Pineapple, Mint Carpaccio (V / GF)

Ham Hock Terrine with Plum, Apple and Green Tomato Chutney (GF)

#### Main Course

Roast Salt Aged Sirloin of Beef, Yorkshire Pudding, Dauphinoise Potatoes

Haunch of Local Venison, on Dauphinoise Potatoes, Red Currant Jelly, Red Wine Jus, Yorkshire Pudding

Roast Loin of Pork, Stuffing, Apple Sauce, Dauphinoise Potatoes, Yorkshire Pudding

Salmon Fillet Filo Parcel, Buttered Potatoes, Hollandaise Sauce

Vegetarian Filo Parcel filled with Herb Roasted Mediterranean Vegetables, Tomato Coulis

Served with Roasted Potatoes, Parsnips, medley of Vegetables

#### Sweets

Crème Brulee with Shortbread Biscuits (GF)

Tiramisu

Chocolate Roulade (GF)

Bread and Butter Pudding with Whiskey Soaked Fruits

Cheese and Biscuits

Coffee and Tea

3 Course £25.00

2 Course £20.00

Please advise us of any guests with Food Allergies or Dietary Requirements

G F = Can be Gluten Free

V = Vegetarian

Main Course – can be Gluten free without the Yorkshire Pudding