



Trio of Soups (V)

butternut squash, broccoli and stilton, vegetable

Ham Hock and Apricot Mosaic

with water cress and a homemade piccalilli

Mini Vegetable and Boccocini Bruschetta (V)

served warm with a balsamic reduction

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Slow Cooked Pork Belly

with a cider glazed fondant potato, bacon crisp and a pork jus

Stuffed and crumbled Portobello Mushroom (V)

served with wilted spinach and a Cropwell Bishop sauce

Poached Salmon

served with griddled asparagus, hen egg and a dill hollandaise sauce

Traditional Roast Turkey

with roast potatoes, stuffing and pan gravy

All the above dishes are served with Seasonal Vegetables

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Sticky Toffee Pudding

with pecan toffee sauce and Chantilly cream

Poached Vanilla and Red Wine Pear

with sweet syrup and clotted cream

Locally Sourced Cheese Plate

Red Leicester, Cropwell Bishop Stilton and Sharpham Brie
served with grapes, celery, chutney and biscuits

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Fresh filter coffee or tea and chocolates £2.75

Two courses £16.50 Three Courses £19.50