



Trio of Soups (V)

carrot and coriander, tomato with Parmesan crouton, mushroom and tarragon

Ham Hock Terrine

dried apricots, baby leaf salad, toasted ciabatta

Smoked Salmon, Dill and Cream Cheese Roulade

bed of pea shoots, drizzled with a watercress sauce

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Traditional Roast Beef and Yorkshire Pudding

horseradish roast potatoes with a red wine jus

Twice Baked Cheese Soufflé (V)

dressed mixed salad, rhubarb relish, mini cheese straw

Griddled Tuna Supreme

chilled niscoise salad, balsamic glaze

Oven Baked Chicken Supreme

giant pigs in blanket, stuffing, roast potatoes, red wine jus

All the above dishes are served with Seasonal Vegetables

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Dark Chocolate Swirled Meringue

caramel sauce, pecans

Lemon Posset

raspberry garnish, homemade shortbread

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