

Menu

STARTERS

Double baked Cheese Souffle with Dorset Blue Vinny and coastal Cheddar (V GF)

Scottish Oak smoked Salmon Crisp Potato pancake Mascarpone Dill Cream Lemon oil

Leak and Asparagus Soup Crisp potatoes Herb Crouton (V GF)

Char-grilled chicken Breast Garlic Mushrooms Puff pastry shard

MAIN

Classic Beef Wellington Beef Fillet wrapped in Crepe Mushrooms Tarragon, Puff pastry and red wine Jus

Baked fillet of Cod with Chive Broad beans, Saffron and tomato.

Pan roasted Lamb rump Minted herb crust Redcurrant sauce, Parsnip Puree

Baked Mushroom and Leek Filo tart Wild mushroom and spinach Cream (V)

Sides - Potato Gratin, Stem Broccoli, Honey roasted Carrots Fine Beans

DESSERT

Dark chocolate and Mascarpone Brownie

Lemon Posset with shortbread

Classic Sticky Toffee Pudding, Butterscotch sauce and Vanilla ice cream

Apple and Red Berry Crumble Tart Clotted cream

Choose 2 Options from each course