DINNER MENU

£99.50 per person

# TO BEGIN

## WILD MUSHROOM AND TRUFFLE SOUP

SMOKED SALMON & PRAWN ROULADE

with red onion salsa

COASTAL CHEDDAR &

# STARTERS

## HAM HOCK & APRICOT TERRINE

with cauliflower piccalilli and toasted artisan bread

## FIG, BLUE CHEESE &

PINK PEPPER CROQUETTES

with rich red onion and cranberry chutney

WALNUT SALAD (V/A)

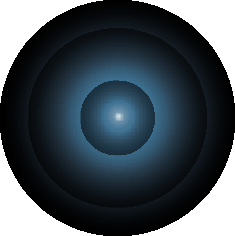
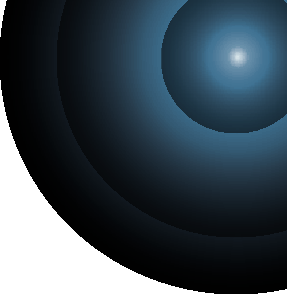
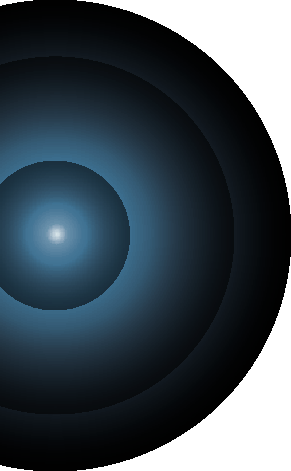
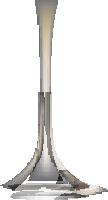
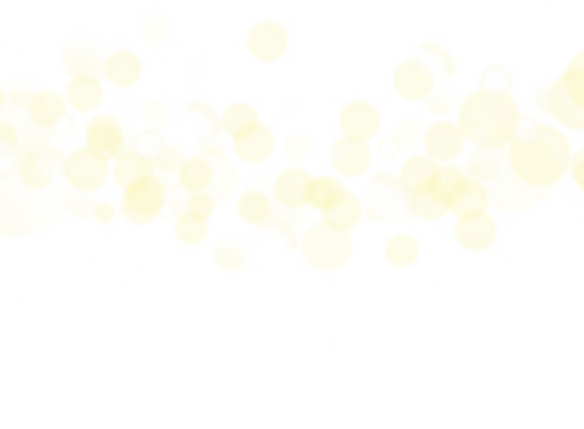
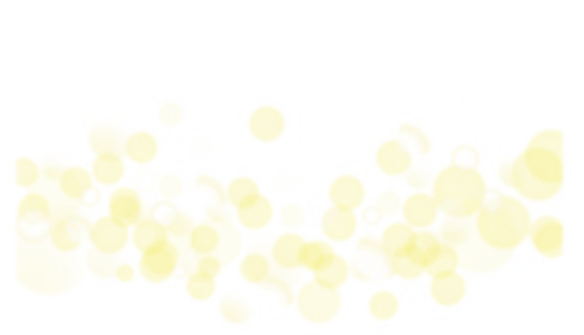
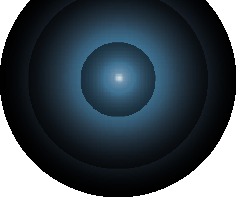
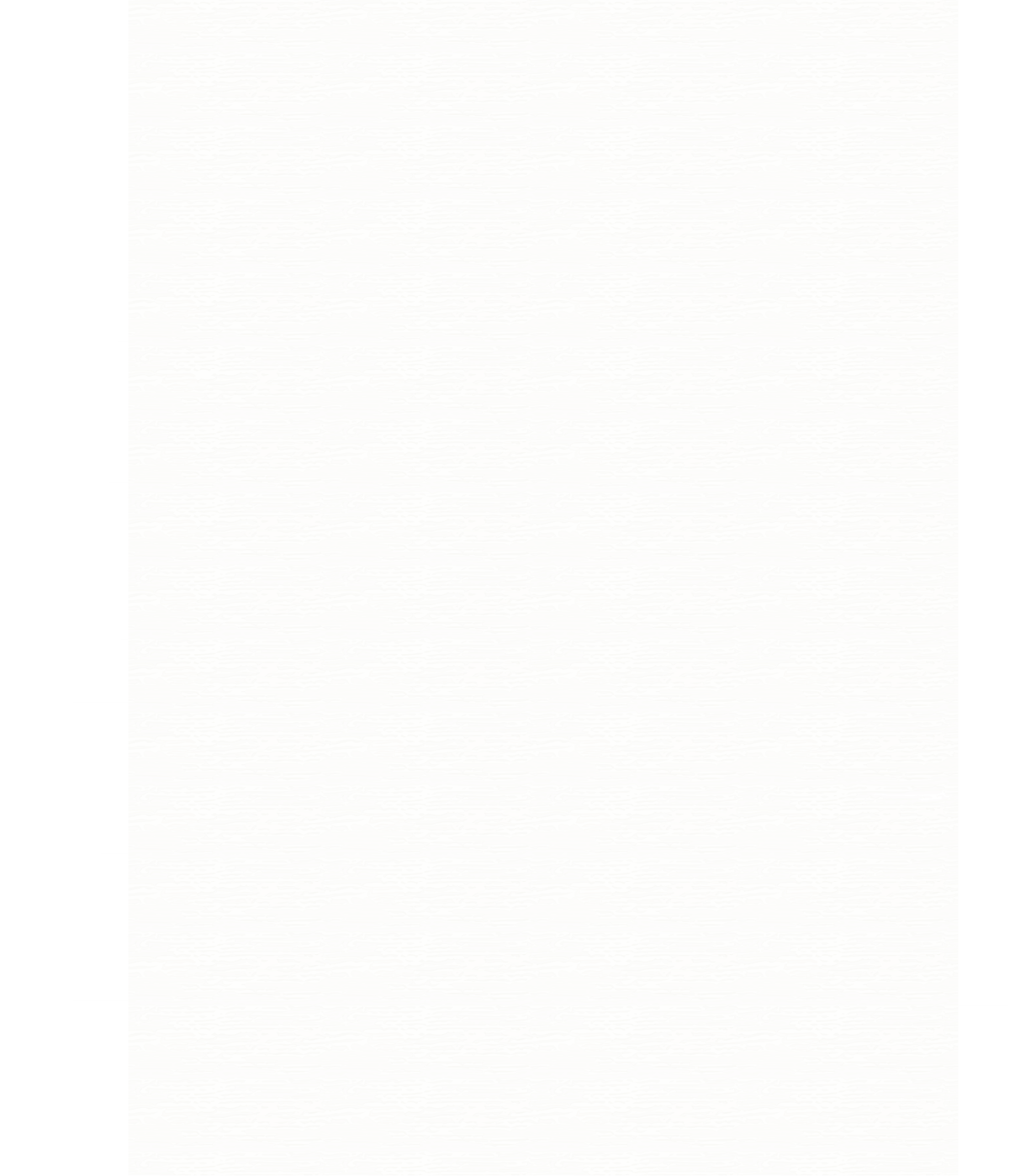
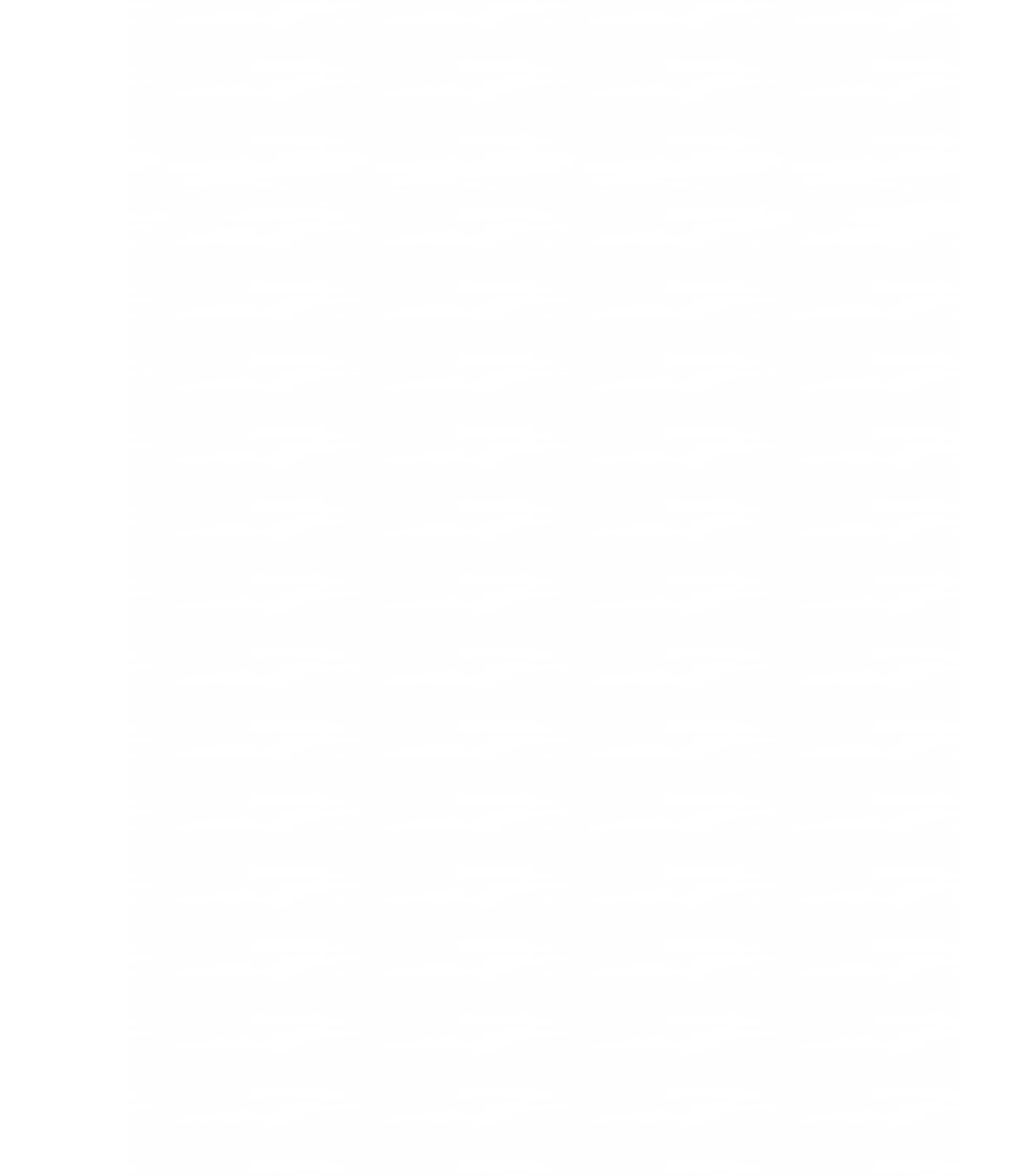
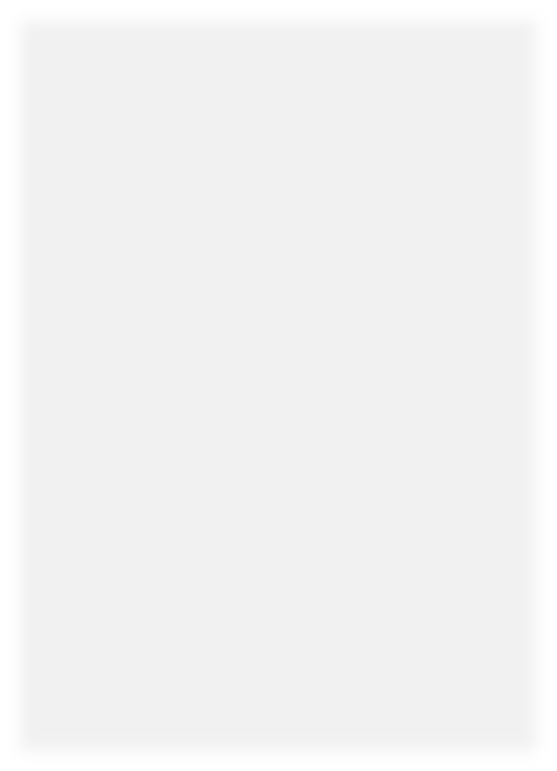
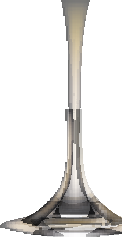
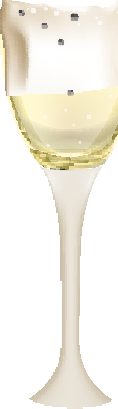
# MAINS

## FILLET OF BEEF WELLINGTON PAN-SEARED SALMON SUPREME

with dauphinoise potatoes, seasonal vegetables and chef’s gravy

with buttered baby potatoes, lemon and lime hollandaise

## CONFIT OF DUCK LEG ROASTED ROOT VEGETABLE,



with dauphinoise potato, buttered CRANBERRY & BRIE WELLINGTON (V/A)

seasonal vegetables and wild berry jus with roast potatoes and vegetable gravy

# DESSERTS

## TRIO OF DESSERT PLATTER

Mini lemon and clotted cream tart,

bite-size chocolate brownie, winter berry pavlova

## HOMEMADE VANILLA FUDGE AND FILTER COFFEE

TERMS & BOOKINGS

Over 18s only – £50.00 deposit per person, balance due by 7th December