



## **3 Course Meal**

**£30.00 per person**

*You may choose **one** from our Soup or Starter Selection*



### **Soup**

*Roast Tomato & Smoked Paprika*

*Courgette & Yellow Pepper*

*Leek & Sweet Potato*

*Mushroom & Tarragon*

*Roast Butternut Squash & Sage*

*All soups are served with croutons, a swirl of cream and warm crusty bread*



### **Starters**

*Chicken Liver Pate & Red Onion Marmalade served on a Crostini with baby watercress & Balsamic Glaze*

*Smoked Salmon Mousse, Crayfish tails, Lemon & Baby Caper Dressing*

*Pea Shoot Salad & Brown Bread & Butter*

*Baked Goats Cheese Spiced Beetroot Chutney, Walnuts, Rocket & Cherry Tomatoes*

*Prawn Cocktail with Bloody Mary Mayonnaise, Gem Lettuce, Mustard Cress & Brown Bread & Butter*

*Welsh Rarebit, Red Onion Marmalade, Vine Tomato & Summer Leaf Salad*

*Air Dried Ham, Melon & Strawberry Salad*

*Prices Inc VAT*



## **3 Course Meal**

*You may choose **one** from our Main Course & Dessert Selection*



### **Main Courses**

*Roast Topside of British Beef, Yorkshire Pudding & Horseradish Sauce*

*Roast Loin of Pork, Sage & Onion Stuffing & Apple Sauce*

*Roast Shropshire Turkey, Pigs in Blanket & Cranberry Sauce*

*Roast Chicken Supreme, Sausage Sage & Onion Stuffing,  
Chestnut Mushroom Sauce & Sweet Potato Crisps*

*Roast Fillet of Salmon with Confit Cherry Tomato,  
Served with a Parsley Baby Caper & Butter Sauce*

*All mains are served with Roast Potatoes, Sweet Potato Crush  
& Seasonal Vegetables*

*Vegetarian Options are available on Request*



### **Desserts**

*Pimms Jelly & Vanilla Ice Cream*

*Panna Cotta with Rum & Raisin Compote  
& Cantacini Biscuit*

*Strawberry Meringue with Chantilly Cream*

*Chocolate Fudge Cake & Ice Cream*

*Baked Cheesecake with Forest Fruits*



*Coffee with Cream & Mints £1.50 per person*

*Prices Inc VAT*