Aothering SundayTo Start

Spiced Sweet Potato Soup

Served with warm ciabatta (GF avail)

Satay Beef Slow cooked Beef medallions with a satay sauce

Luxury Prawn Cocktail

Lettuce leaf filled with a prawn cocktail, topped with a Crevette and king prawns

Garlic Mushroom and Tarragon Pate (Ve)

Served with crusty bread and dressed leaves

The Mains

All served with seasonal vegetables & cauliflower & leek boulangere potato bake.

Roast Beef

Slow cooked roast beef with Yorkshire pudding.

Chicken and Bacon Ballotine (GF)

Served with a mushroom and madeira sauce

Pan Fried Sea Bass

With Samphire and a butter sauce.

Crispy Banana Blossom Pea and Leek Fricasse (Ve) served with bubble and squeak and tomato ragu.

To finish

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Chocolate Marquise (V) With honeycomb and a chocolate crumb

> Rose Water Panna Cotta with Caramac and cocoa nibs

Affogatto & Amaretti Biscuits (V) And white chocolate fudge

Coconut & Lime Cheesecake (Ve) with raspberry sorbet

> Two Courses £26 Three Courses £32

Little Ones...

Roast Chicken, Beef or Vegetable Parcel (Ve) with all the trimmings Followed by a Chocolate Brownie Ice Cream Sundae ~ £13

<u>All bookings must provide a 25</u> <u>per person deposit.</u>