



**Spring**  
March  
April  
May



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## Menu 1

### Grilled goats cheese ✓ *gf*

marinated in garlic and thyme, served with roasted baby beetroot, beetroot purée and toasted pine nuts

### Braised belly of pork

in a rich soya glaze with apple chutney, braised red cabbage and mashed potatoes

### Choux bun ✓

filled with cointreau scented crème fraiche, served with orange segments and chocolate sauce

### Selection of continental cheeses

grapes, celery and biscuits

Key: ✓ Vegetarian *gf* Gluten free *n* Contains nuts

We use locally sourced produce wherever possible to support our environmental credentials, ISO 14001.



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## Menu 2

### Savoury bakewell tart v n

served with wild mushrooms, dressed leaves  
and parmesan crisp

### Fillet of beef rossini

with baby carrots, sautéed mushrooms and  
dauphinoise potatoes with madeira jus

### Trio of chocolate

orange scented chocolate mousse, warm chocolate  
brownie, white chocolate and coconut panna cotta  
with grilled pineapple

### Selection of continental cheeses

grapes, celery and biscuits

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## Menu 3

### Seared sea bream *n*

with warm puy lentils, homemade salsa verde scented  
sour cream and dressed leaves

### Supreme of corn-fed chicken *gf*

filled with black olive and tarragon farci, served with  
tangy fennel and tomato sauce, individual potato gratin  
and mange tout

### Apple and cinnamon crème brûlée *v*

with lemon biscuit

### Selection of continental cheeses

grapes, celery and biscuits

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## Menu 4

### Chicken and duck liver parfait *n*

with fig and plum chutney, dressed leaves and charred sour dough bread

### Roasted loin of monkfish *n*

with a smoked haddock and pea fishcake, pea puree and baby roasted carrots

### Banana sticky toffee pudding *v*

served with caramelised banana and crème fraiche

### Selection of continental cheeses

grapes, celery and biscuits

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## Menu 5

### Risotto of field mushrooms **v** **gf**

served with spring onions and fresh parmesan cheese

### Rib-eye steak

served with home-made chunky chips, watercress and roasted vine tomato salad, accompanied by béarnaise sauce and seasonal english asparagus

### Chocolate mocha tart **n**

served with mango sorbet

### Selection of continental cheeses

grapes, celery and biscuits

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## Menu 6

### Hot crab tart *n*

served with puréed peas and micro salad leaves

### Roast chump of lamb *gf*

sliced on a bed of spring cabbage and bacon, roasted beetroot, a rosemary-infused jus and garlic-scented creamed potatoes

### Strawberry and champagne cheesecake *v n*

### Selection of continental cheeses

grapes, celery and biscuits

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## Menu 7

### Fillet of pan fried mackerel

with shaved apple, cucumber and fennel salad with a soured cream and horseradish dressing

### Supreme of corn fed chicken

filled with a herb and citrus farci with carrot and swede puree, buttered baby leeks, crushed new potatoes and a port jus

### Vanilla panna cotta

with marinated strawberries and raspberries served with pieces of honeycomb and meringue droplets

### Selection of continental cheeses

grapes, celery and biscuits

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## Menu 8

### Smoked haddock scotch egg *n*

with watercress salad, shaved ribbon of cucumber and lightly curry scented mayonnaise

### Duo of Lamb *gf*

roasted rack of lamb with a confit of shoulder with glazed parsnips, purple broccoli, fondant potato and rosemary scented red wine jus

### Rhubarb and custard mess *v*

Rhubarb poached in rose gastric with pieces of meringue, vanilla ice cream and homemade custard

### Selection of continental cheese

grapes, celery and biscuits

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