

Starters

Whipped English goats cheese, roasted beetroot, garden leaves, toasted hazelnuts & orange dressing (v)

Bloody Marie prawn cocktail

Maple slow roast pulled pork taco with apple & fennel slaw & chilli salsa

Mains

Lemongrass & ginger steamed salmon, sauté potato, spinach and lime butter

Marmalade glazed duck leg, buttermilk potato pancake, roasted carrots, anise sticky jus

Stuffed Portobello mushroom with English ricotta, spinach, pine nuts & basil with roasted baby potatoes (v)

Dessert

Seasonal berry Eton mess

Chocolate brownie, salted caramel, pistachio crumb & vanilla ice cream

Rhubarb & ginger white chocolate crumble with vanilla ice cream

