



Set Menu 3

Three Courses £57 per person*

Glass of Prosecco on arrival



Artisan Bread and Butter

To Start



Smooth **BRUSSELS PORK LIVER PATE**
Red Onion Marmalade, Toasted Croutés

Homemade **SATAY CHICKEN KEBABS**
Chef's-own Peanut Sauce and a Cucumber, Chilli and Coriander Salsa

FINEST SMOKED SALMON with a Horseradish Cream
Cornichons, Red Onions, Capers, Salad Leaves and Artisan Bread

Fresh SCALLOPS and PRAWNS in Puff Pastry
with Spinach and a Rich White Wine, Cream and Pancetta Sauce

Toasted **SWEET POTATO FALAFEL (VE)**
Hummus, Chickpea, Cucumber Salad, Toasted Sesame, Olive Oil



Main Course

Roasted French-trimmed **SUPREME of CHICKEN**
Wilted Spinach, Sautéed Woodland Mushrooms,
Pancetta Crisp, Dauphinoise Potato and a Wholegrain Mustard Sauce



FILLET OF SEABASS AND PRAWNS
topped with a White Wine, Cream and Dill Sauce
Served with New Potatoes and Seasonal Vegetables

The "**GRUMPY MOLE**" **Steak and Ale Pie**
A Real Favourite! Homemade and Bursting with Flavour.
Served with Fries, Creamy Mash or New Potatoes and Seasonal Vegetables

BEETROOT WELLINGTON (VE)
A Delicious Alternative to a Traditional Wellington!
Served with a Vegan Feta, toasted walnuts, radish and pomegranate salad with a balsamic dressing.

PRIME FILLET STEAK "On the Stone" or Chargrilled
Served with Peas, Field Mushroom, Grilled Tomato and Your Choice of Potatoes
Each 'On the Stone' is Also Accompanied by a Selection of Sauces

* (£16 Supplement)



Desserts

Homemade **WARM DARK CHOCOLATE BROWNIE**
With Sea-Salted Caramel Ice Cream,
Chocolate Sauce and Toasted Marshmallows

Homemade **DATE & STEM GINGER PUDDING** with Toffee Sauce
Served with Vanilla Pod Ice Cream

Homemade **MERINGUE WITH RED BERRIES**
Fruit Coulis and Clotted Cream

TRIO of ARTISAN CHEESES
Biscuits, Red Onion Marmalade, Sliced Figs and Grapes

“Award Winning” Fossfield Farm **ICE CREAM**
Choice of: Vanilla Pod, Strawberry Sensation, Sea-Salted Caramel or
Double Chocolate Chip.
Mediterranean Lemon, Passionfruit or Raspberry **SORBET**

Followed By Fresh Coffee with Mint Chocolate

(V) – Vegetarian (VE) – Vegan

A 10% service charge will be added to your final bill

