

STARTERS

Roasted Butternut Squash & Sweet Potato Soup (ve) Sticky Soy Glazed Pork Belly topped with pickled red onion (gf) Seared Scallops with Samphire and a Tomato & Chorizo Jam (gf) Wild Mushroom Bruschetta dressed with Rocket Pesto (ve)

MAIN DISHES

Sirloin Steak served with fondant potatoes, seasonal vegetables with a creamy peppercorn sauce (gf) Chicken & Chorizo linguine with spinach topped with Parmesan crisps Herb Crusted Lamb Chops served with jewelled Moroccan couscous, Tzatziki yoghurt & pomegranate seeds (gf) Hoisin Glazed Salmon fillet served with tenderstem Broccoli & Sesame fried rice (gf) Creamy Gnocchi with wild Mushroom topped with pesto & crispy kale leaves (ve)

DESSERTS

The Perfect Sweet Sharer Dipping chocolate with cinnamon dusted churros, brownie bites, profiteroles, marshmallows, pretzels, waffles and strawberries

SET MENU 3 COURSES - £45 PER PERSON

