

SET MENUS

Please choose one Starter, one Main Course and one Dessert from the options below to make up a 3 course Menu for your party. Menu selections are required to be pre-ordered and received, at least ten working days before the date of the reservation. These menus are available to parties of 12 or more. If numbers are lower than 12, guests can choose from a Reduced Restaurant Menu.

SOUPS

Roasted Tomato Soup with Crème Fraiche and Basil Oil £4.95

Leak and Potato Soup with Sour Cream, Balsamic Reduction and snipped Chives £4.95

Cream of Celery Soup finished with Crumbed Copwell Stilton £5.25

Chunky Root Vegetable Broth with Garlic Croutons £5.25

Smooth Butternut Squash Soup with a Goats Cheese and Caramelised Apple Bon Bon £5.95

Cream of Chicken Veloute with Rocket Oil £5.95

STARTERS

Smooth Chicken Liver Parfait with Red Onion Marmalade and Melba Toast £5.00

Seasonal Melon wrapped in Parma Ham with a Fig Syrup £6.25

Chicken and Tarragon Roulade with a Cep Mayonnaise £6.75

Cold Water Prawn and Crayfish Cocktail with Brown Bread and Butter £7.25

Weald Smoked Salmon, Fennel Confit with Dill, Cream Cheese and Toast £7.35

Pork Terrine with Apple and Sage Chutney £5.95

Warm Fine Plum Tomato Tart with Pesto and drizzled with Extra Virgin Olive Oil £5.85

MAINS

Baked Herb Pancake filled with Wild Mushroom and Broadleaf Spinach £13.75

Breast of Chicken stuffed with Blue Cheese Mousse, Smoked Bacon and Creamy Leeks with Croquet Potato £14.75

Lemon Scented Fillet of SeaBream with Olive Crushed Baby Potatoes and Butterbean and Cherry Tomato Ragout £14.85

Mustard Glazed English Rack of Pork with braised Savoy Cabbage and Fondant Potatoes £15.50

Baked Scottish Salmon with a warm Roasted Red Pepper, Caper, Basil and Tomato Salad £18.00

Roasted English Saddle of Lamb, with a Sundried Tomato and Basil Farce with a Roasted Garlic Jus, Honey Roasted Vegetables and Dauphinoise Potatoes £21.85

Pan Roasted 8 oz Fillet of English Beef with Wild Mushroom Sauce and Butternut Squash Puree, Fine Beans and Lyonnaise Potatoes £22.25

DESSERTS

Crème Brulee with a Gingerbread Biscuit £5.25

Profiteroles filled with bruised Raspberry Cream with a Rich Chocolate Sauce £5.50

Orange Cheesecake with a Lemon Curd £5.85

Warm Treacle Tart with Crème Anglaise and Banana Ice Cream £6.15

Warm Pear and Almond Puff Pastry with Caramel Sauce and Vanilla Ice Cream £6.45

White Chocolate Mousse with Mint Pesto £6.50

Chef's Cheese Selection with Homemade Pickle and Crackers £7.25