

## STARTERS

CELERIAC SOUP\* (v)  
Blue cheese, roasted fig

PLATTER OF FRUIT\* (v)  
Lemon sherbet sorbet

DUCK LIVER PARFAIT\*  
Plum jelly, rustic bread

SMOKED CHICKEN TERRINE\*  
Pear textures, baby leaves, croute

## MAIN COURSES

SEARED SEA BASS FILLET  
Crispy crushed potatoes,  
mango chilli salsa

SLOW COOKED PORK BELLY\*  
Apple mashed potato, pickled apples,  
liquorice jus

BEETROOT & FETA RISOTTO\* (v)

ROAST OF THE DAY\*  
Traditional trimmings

## DESSERTS

LEMON MERINGUE CHEESECAKE  
Raspberry textures

APRICOT MILLE FEUILLE  
Peach schnapps anglaise

BANANA & TOFFEE FRANGIPANE  
Rum & raisin ice cream

INDIVIDUAL APPLE PIE  
Vanilla custard

A SELECTION OF BRITISH CHEESES (supplement £1.50)  
Please see our separate cheese menu

## COFFEES/TEA

TEA , COFFEE (supplement £1.95)

For information regarding allergens please ask a member of the team

\*Wherever we can we use local produce - an \* indicates that the produce comes from within a 40 mile radius of the hotel.