

Menu B

Starters

Butternut squash and parsnip velouté (v) (ve) (gf) (df)

Smoked salmon parcel, crisp endive, honey and mustard dressing (gf) (df)

Shredded duck and oriental salad (gf) (df)

Mains

Slow braised pork belly, red wine and tarragon jus (gf) (df)

Seared sea bass fillet, herb cream (gf) (can be DF with different sauce)

Beef pave, port wine sauce (gf) (df)

Ratatouille stuffed Portobello mushroom, sauce vierge (v) (ve) (gf) (df)

All main courses served with fondant potato, seasonal vegetables

Desserts

Raspberry panna cotta mango coulis (gf)

Dark chocolate torte, white chocolate sauce (gf)

Orange and ginger bread and butter pudding, vanilla crème anglaise

2 courses - £30 3 courses - £35

