



## MENU

THREE COURSES - £25.00

### STARTERS

- Chargrilled Asparagus wrapped with Parma Ham (GF)  
topped with poached egg
- Tomato and Roasted Red Pepper (V)  
served with a warm roll and butter
- Prawn and Crab Bruschetta Salad (GF)
- Honey & Lime chicken skewer (GF)  
served on a mango and cucumber salad

### MAINS

- Redcurrant Glazed Rack of Lamb (GF)  
on split pea mash potato with wilted spinach in a red wine jus
- Lemon & Tarragon Salmon Fillet (GF)  
on roasted fennel and chard pak choi in a mussel prawn sauce
- Thyme Roasted Chicken (GF)  
served on a potato rosti in a medley of vegetables in a basil tomato sauce
- Halloumi & Butternut Squash wrapped in Aubergine (GF) (V)  
served with a paprika courgette sauce fresh salad and sauté potatoes

### DESSERTS

- Warm Chocolate Brownie & Marshmallow Skewers (GF)  
with a choc sauce to share
- Sour Cherry Cheesecake with a Liquor Fruit Compot  
amaretto and peach mill feuille
- Layered Puff Pastry with an Amoretto & Peach Filling
- Hazelnut & Banana Sponge (GF)  
with toffee sauce

(v) - suitable for vegetarians  
(GF) - suitable for gluten free diets