



## STARTERS

### **SOUP DE JOUR (V/G)**

Soup of the day served with warm Bread and Butter

### **DUCK SPRING ROLLS**

Hoisin and cucumber spring onion salad

### **HAMHOCK TERRINE**

Toasts, Piccalilli, salad garnish

### **WILD MUSHROOM TART**

Wild mushrooms, garlic & rosemary cream, pastry and light salad garnish

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## MAINS

**All served with roasted new potato's and veg selection of the day**

### **ROASTED COD FILLET**

Peppers, Garlic tomato's, Sage & Caper Butter

### **BEETROOT WELLINGTON (V)**

Beetroot Wrapped In Pastry, Crispy Cabbage & Gravy

### **BEEF BOURGUIGNON**

Traditional French Stew Of Beef, Red Wine, Pearl Onions and smoked

### **ROAST CHICKEN SUPREME**

Served With a Wild Mushroom & White Wine Sauce

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## DESSERTS

### **BELGIAN CHOCOLATE & CARAMEL PYRAMID**

Garnished with chocolate drizzle and Biscoff crumb

### **NEW YORK CHEESECAKE**

Strawberry drizzle and biscuit garnish

### **LEMON TART**

Garnished with lemon coulis and biscuit