

AUTMN / WINTER 2022

TWO/THREE COURSE MENU

STARTERS

VEGGIE

Beetroot & goat cheese salad, hazelnut & sunflower seeds

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Squash, red onion, rocket & tomatoes

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Mushrooms on toast, ricotta & pesto

.

FISH

Salmon, avocado & cucumber stack

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Tuna mousse on toast, pickled apple & cucumber salad

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Salmon gravlax, celeriac & fennel slaw

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MEAT

Ham hock terrine, celeriac remoulade & watercress

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Beef carpaccio, parmesan & rocket

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Chicken liver pate, brioche & apricot chutney

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O M B E V E N T S

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MAINS

Pithivier, spinach, squash & feta

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Red pepper & goat cheese tart with herb leaf salad

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Veggie curry, turmeric rice & naan bread

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FISH

Fish & chips, peas & tartare sauce

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Pan seared cod, parsley & lemon, new potatoes & green beans

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Teriyaki salmon, rice noodles & Asian greens

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MEAT

Italian chicken cacciatore, tomato, olive & lemon

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Beef Bourguignon pie, mash & roasted broccoli

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Pork belly, wholegrain mash, apple sauce & gravy

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OMBEVENTS

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DESSERTS

Eton mess & berries

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Chocolate brownies

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Sticky toffee pudding & custard

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Panna cotta & shortbread

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Apple & blackberry crumble & custard

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