

Menu

V = Vegetarian GF = Gluten free

Starters

- A. Teriyaki-Marinated Salmon on Pickled Cucumber (GF)
- B. Panko Crumbed Deep Fried Brie, Dressed Leaves and Cranberry Sauce
- C. Cream of Mushroom & Tarragon Soup flavoured with Truffle Oil (V) (GF)

Main Courses

- D. Slow Cooked Feather Blade of Beef with Diane Sauce*
- E. Grilled Fillet of Sea Bream with Lemon, Herb & Prawn Butter* (GF)
- F. Roast Chicken Supreme with a Tarragon Chasseur Sauce* (GF)
- G. Goats' Cheese & Red Onion Chutney Filo Parcel on Roasted Root Vegetables (V)

*These come with Seasonal Vegetables and Potatoes

Desserts

- H. Pear & Ginger Steamed Pudding topped with Roasted Pecans & Vanilla Custard (V)
- J. Mango Parfait with White Chocolate, Coconut and Lime Shard (GF) (V)
- K. Glazed Lemon Tart with Fresh Raspberries (V)

Coffee/Tea and Mints

**Cost: Members 2 courses £36, 3 courses £40
Non-Member £2 supplement**