



Starters

Pea & Mint Soup with Ciabatta Goats Cheese and Red Pepper Tart, Mixed Leaf and Salsa Verdi Chicken Liver Pâté, Ciabatta Crostini and Red Onion Chutney

Mains

Rosemary and Garlic Studded Leg of Lamb, Roast Potatoes, Root Vegetables with Mint Gravy Salmon Fillet, Herb Crushed Potato, Buttered Greens and Hollandaise Sauce Mediterranean Vegetable Filo Parcels with Tomato and Basil Coulis

Sweets

Homemade Profiteroles with Chocolate Sauce Baked Vanilla Cheesecake with Berry Compote Cheese and Biscuits

> 2 courses £20 3 courses £25