

**Starters**

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| Duck & orange pâté, kumquat & sweet chilli chutney, bread cracker |  |
| Smoked trout, shaved fennel, dill & lemon dressing, segmented orange, micro herbs (GF) |  |
| Courgette carpaccio, mint pesto, pomegranate, radish, sweet cucumber relish, rocket, lemon dressing (VE, GF) |  |

**Main Courses**

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| Beef roulade, hasselback potatoes, French beans, sweet baby carrots, beef reduction (GF) |  |
| Pan fried seabass, lime & caper dressing, sautéed potatoes, wilted spinach, roasted cherry tomatoes (GF) |  |
| Stuffed cabbage, savoury quinoa, vegan parmesan, toasted hazelnuts, bean cassoulet (VE, GF) |  |

**Desserts**

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| Dark chocolate cheesecake, raspberry & prosecco jelly |  |
| Vanilla crème brûlée, roasted plums, Sablé biscuit (V) |  |
| Passion fruit fool, tropical salsa, caramelised pineapple (VE) |  |