

Price per person £75.00

Starters Terrine of Confit Duck, Goose liver and Duck liver pate served with Sourdough bread Or Langoustine and Lobster Bisque with Deep fried Soft Shell Crab and sliced Scallops Or Grilled Goats Cheese on Chargrilled sourdough bread With Roasted Vegetables (Vegetarian)

Mains

Pheasant and chorizo Ballotine with potato mash Or Venison Steak with Dauphinoise potatoes and Port Jus Or Seatrout en Croute with Spinach and Prawn Cream Or Vegerarian Risotto with Butternut squash, spinach and Basil Oil

<u>Desserts</u>

Sticky Toffee Pudding with Crystallized Ginger And Madagascar Vanilla Ice Cream Or Affogatto with Pedro Ximenez Sherry Or Lemon and Lime Meringue Pie

A non-refundable deposit of £19.00 per person is required for parties of 8 or more.

.

Pre-order required.