



# SAMPLE DINING **£39 per person** for 3 courses

## Starters

### Smoked Salmon

Caviar, rocket & lime dressing

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### Crab Cakes

Herb emulsion, cucumber, radish & dill salad

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### Meze Plate Cured Meats

Olives, feta, grilled Mediterranean vegetables, focaccia bread  
(Vegan Available)

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### Smoked Ham Hock Terrine

Celeriac remoulade

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### Smoked Aubergine

Peppers, walnuts & pomegranate salad (Vegan)

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*Please advise us of any allergies or specific dietary requirements.*

## Mains

### Butternut Squash Tarte Tatin

Goats cheese & balsamic  
(Vegan Available)

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### Beer Batter Haddock, Chunky Chips

Mushy peas & remoulade

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### Roasted Supreme of Chicken

Seasonal vegetable, saffron pomme purée & red wine jus

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### Grilled Fillet of Seabass

Seasonal vegetables, sauté potatoes & Salsa verde

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### Sirloin of Beef with Yorkshire Pudding

Roast potatoes, roasted root veg & Madeira gravy

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### Cumberland Sausage & Mash

Caramelised red onion & port gravy

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## Desserts

### Triple Chocolate Brownie

Chocolate ganache & chantilly cream

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### Sticky Toffee Pudding

Salted caramel ice cream

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### Passion Fruit Cheesecake

Passion fruit coulis, meringue  
(Vegan available)

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### Lemon and Lime Tart

Lemon macaroon, lemon sauce

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## Additional courses

Sorbet £3 per person

Cheese Platters £8 per person

Tea and Coffee £4 per person

*Our chef would be delighted to discuss your menu requirements and design a bespoke menu tailor made for your special day. Examples include an Afternoon Tea served as your wedding breakfast*