

Sunday Table D'hôte

Starters

Chicken Liver and Pork Fillet Terrine with a Mango and Lime Salsa

Tuna Carpaccio with Mustard Cress, Celeriac and Leek Rémoulade

Brown Onion Soup Topped with Thyme and Garlic Croûton

Roasted Pepper, Red Onion and Goats Cheese Tart with Baba Ganoush

Parma Ham & Melon Served with a Fruit Coulis

Prawn Cocktail with Sun Blushed Tomatoes

Mains

Poached Breast of Chicken On Pak Choi and Pickled Ginger with Teriyaki Reduction

Steamed Salmon Stuffed with Lentils, Confit Vine Tomato, Buttered Courgettes and Grapefruit Salsa

Pork Escalope Served with Pickled Cabbage, Parsley Linguine and Sweet Apple Sauce

Pumpkin Lasagne With an Apple and Carrot Purée topped with Sun-Blushed Tomato Discs

Mushroom and Sage Risotto Served with Cherry Tomatoes and Balsamic Reduction

Char Grilled 10oz Sirloin Steak with Fries, Plum Tomato, and Mushroom & Peppercorn Sauce
(Supplement of £10)

Desserts

Rhubarb Trifle With Minted Cream

Orange Frangipane Tart with Raspberry Sorbet and Summer Fruits

Ginger Panna Cotta with Cornish Clotted Cream Shortbread and Fruit Coulis

Summer Fruits On Layered Toasted Brioche Croûte dusted with Vanilla Sugar

Fresh cut Fruit Salad and Summer Fruits

A Selection of Farmhouse Cheeses with Celery, Grapes and Crackers

£29.50