



Saturday 24th September 2022

MENU

Spiced Carrot and Red Lentil Soup (gf/df/vg)  
with coriander oil

Braised Ham Hock Terrine (df)  
with English mustard dressing, pickled vegetables and melba toast

Beetroot and Orange Salmon Gravlax (gf/df)  
with a lemon and dill crème fraîche and mixed leaves

Mediterranean Arancini (gf/df/vg)  
with aubergine caviar and red pepper coulis

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Slow Braised Pork Belly (gf/df)  
with roast potatoes and seasonal turned vegetables, served with a cider jus

Roasted Chicken Supreme (gf/df)  
with parma ham crisps, chateau potatoes, seasonal turned vegetables  
and a tomato and basil sauce

Pan Fried Cod Fillet (gf)  
with a champagne and mussel cream, new potatoes and seasonal turned vegetables

Wild Mushroom and Spinach Gnocchi (df/v)  
with truffle oil and feta cheese

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Triple Chocolate Brownie (v)  
with vanilla pod ice cream

Marmalade Bread & Butter Pudding (v)  
with crème anglaise

Vanilla Panna Cotta (gf)  
with a raspberry coulis

A Selection of English and Continental Cheese (v)  
served with biscuits, celery and grapes

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Coffee and Petit Fours