



Example 3 Course Menu

Price:£35.00

Starter

Selection of bread rolls with homemade butters on the table

Purple gin cured salmon with hot smoked salmon pate, baby mint, garden peas and emulsion

Vegetarian: Burrata with oven roasted tomatoes, watercress, crushed parsley and parmesan crisp

Main Course

Pink rump of lamb with potato terrine, chargrilled courgette, shallot puree and a wild garlic and rosemary jus

Vegetarian: Roasted artichoke hearts with potato terrine, chargrilled courgette, shallot puree and a herb drizzle

Dessert

Chocolate strawberry dipped meringues, fresh berries, amaretto cream, sherbet and pipette coulis