MAGISTRATE'S MENU

This menu is served with a selection of breads and a choice of coffee or tea with chocolates

Pre-order required

£35.00



STARTERS

Pressed Duck and Parsley Terrine with rhubarb chutney
Gratinated In-shell King Scallops with gruyére breadcrumbs and a garlic butter
Rosemary & Garlic Battered Brie Wedges (v), mixed baby leaf & grape salad with

balsamic vinaigrette

MAIN COURSES

Roast Breast of Corn Fed Chicken, with julienne of red peppers, cherry tomatoes, black olives and a mixed herb & garlic sauce

Teriyaki Sea-reared Trout with a ginger, sesame & shallot dressing Stilton, Sweet Potato, Squash & Spinach Filo Parcel (v)

All mains served with a selection of green beans, mange tout, sugar snaps, asparagus, wilted spinach and red chard

DESSERTS

Lemon Tart topped with toasted pine nuts and served with a lemon infused crème fraîche and raspberry purée

Chocolate & Raspberry Tart with a brandy crème anglaise

 $\textbf{Cheese Board} \ \, \text{with a selection of biscuits, fruit, and chutney} \\ \textbf{£5pp}$

An optional service charge of 12.5% will be added to parties of five or more, which goes directly to the team who serve you. All prices include VAT at the current rate. All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.