



## 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 gruyère 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

**Cheese Board** with a selection of biscuits, fruit, and chutney

£5pp