

DINE UNDER THE STARS

GLASS OF PROSECCO

Upon arrival

APERITIF

Leek & Potato Soup, Crispy Leek.

STARTERS

Beetroot & Gin Cured Salmon, Capers, Creme Fraiche Foam, Brown
Bread and Butter Crumb

Ham Hock & Guinea Fowl Terrine, Spiced Tomato Chutney,
Mustard Mayonnaise

Cauliflower Panna Cotta, Cumin Roasted Cauliflower, Parsley Oil
Crab Cake, Wilted Spinach & Poached Hens Egg

MAINS

Chicken Breast, Mushroom Mousse, Black Pudding, Dauphinoise
Potato, Tenderstem Broccoli

Fillet of Seabass, Vine Tomatoes, Crushed New Potato Cake,
Tomato & Balsamic Dressing

Pork tenderloin Ox Spring Ham, Sweet Potato Mash, Creamed
Spinach

Butternut, Feta & Pumpkin Seed Crumble

PUDDINGS

Strawberry Eton Mess, Lemon Curd, Vanilla

Glazed Passion Fruit Tart, Mango Sorbet, Raspberry Gel

Dark Chocolate Mousse, Coffee Sauce, Vanilla Ice Cream

Cheese & Crackers

Please let us know in advance if you have a food allergy or intolerance.