

THE GARDEN MENU



2 Courses £17.95 Per Person
3 Courses £22.95 Per Person

STARTERS

SOUP OF THE DAY *

Berry Lane Bakery's Rustic Breads

CRAB & SMOKED SALMON TIAN *

Seasonal Leaf, Sun blush Tomato, Cream Fraiche

CHICKEN LIVER PARFAIT *

Petit Leaves, Apple & Tomato Chutney & Focaccia Bread

ASPARAGUS & SPINACH RISOTTO *

Water Cress, Parmesan Shavings, Herb Oil

MAIN COURSE

STUFFED BACON AND CHESTNUT CHICKEN BREAST *

Fondant Potato, Sautéed Greens, Chestnut & Bacon Gravy

CHARGRILLED PORK STEAK*

Served with Horseradish Mash, Roasted Roots, Wholegrain Mustard Gravy

PAN FRIED NEVES OF FLEETWOOD SALMON FILLET *

Served With a Bacon & Leek Tart, Confit Tomatoes, and Baby Leeks.

TAGLIATELLE & WILD MUSHROOMS

Served with Spinach, Parmesan, & Truffle Oil

DESSERTS

CARAMELISED WHITE CHOCOLATE MOUSSE *

Passion Fruit Gel, Mango & Passion Fruit Sorbet

LEMON POSSET*

Mixed Berry Compote, Sable Biscuits

STICKY TOFFEE FONDANT

Vanilla Ice-Cream (Please Allow 12 Minutes Cooking Time)

CINNAMON PANNACOTTA

Vanilla & Apple Syrup, Apple Sorbet

* Can Be Made Gluten Free