



SET MENUS

MENU 2A

£35.00 per person

Starters:

Aubergine soup with caramelized baby onions

Mains:

Rump of lamb with ratatouille and black olive tapenade and a basil jus

OR

Vegetarian option: Wild mushroom and artichoke dumplings with peas and broad beans

Desserts:

Raspberry meringue with candied lemon and lime

Coffee and petits fours to finish



SET MENUS

MENU 2B

£35.00 per person

Starters:

Smoked salmon with beetroot salad and dill and honey dressing

Mains:

Chicken breast stuffed with Cornish crab meat, creamed leeks and watercress sauce

OR

Vegetarian option: Wild mushroom and artichoke dumplings with peas and broad beans

Desserts:

Plum tart with clotted cream ice cream

Coffee and petits fours to finish



SET MENUS

MENU 2C

£35.00 per person

Starters:

Goat's cheese, red onion and plum tomato tart with wild rocket leaves

Mains:

Pan-fried sea bream with spinach mash and salsa verde

OR

Vegetarian option: Wild mushroom and artichoke dumplings with peas and broad beans

Desserts:

Crème brûlée with rosemary shortbread

Coffee and petits fours to finish