



# CLASSIC THREE COURSE MENU

## Starters

*Choose max one vegetarian starter or one vegetarian and one meat/fish starter*

**Citrus Beetroot Salad** with a Creamy Avocado & Lime Dressing (vegan)

**Crab Cakes** with a Sweet Chilli & Lime Dressing served on a bed of Rocket

**Rustic Cider, Apple & Sage Ham Hock Terrine** served with a Sweet Red Onion Chutney & Melba Toast

**Individual Baked Camembert** with Garlic & Rosemary served with Artisan Bread & Cumberland Sauce (v)

**Classic Mozzarella, Basil & Tomato Caprese Salad** with a drizzle of Balsamic & Olive Oil (v) (gf)

## Main Courses

*Choose max one meat main, one fish main and one vegetarian main*

**Roasted Leg of Lamb** served with Fresh Mint Sauce, Crushed New Potatoes, Seasonal Vegetables & a Rich Jus

**Roasted Loin of Pork** served with Bramley Apple Sauce, Crispy Bacon wrapped Sausages, Crushed New Potatoes, Seasonal Vegetables & a Rich Onion Gravy

**Natural Haddock Fillet en-croute** with a Saffron & Shellfish Sauce

**A Risotto of Butternut Squash** with a Mascarpone and Red Pesto Sauce (v) (gf)

**Moroccan Spiced Vegetable Tagine** with Apricots & Almonds (vegan)

## Desserts

*Choose max one or two desserts*

**Vanilla Crème Brûlée** with Lavender Shortbread

**Passionfruit Cheesecake** (vegan/gluten-free cheesecake option available)

**Profiteroles** with a Hot Chocolate Sauce

**Salted Caramel Brownie**

**Pears Poached in Red Wine & Star Anise** served Fresh Cream (vegan)(gf)

