

BUILD YOUR OWN BESPOKE MENU

MAIN COURSES

British extra mature roast beef with chefs Yorkshire pudding, a rich beef gravy and goose fat rosemary roasted potatoes

Sage and butter roast Staffordshire turkey, with sage and onion forced meat stuffing, chefs pigs in blanket and finished with a turkey jus, served with herby roast potatoes

A trio of speciality sausages served on a bed of creamy mustard mash with rich onion gravy

Supreme of oven roasted chicken with champ mash and a smokey bacon, mushroom and red wine jus

Rosemary roasted leg of lamb served with a port and redcurrant gravy and fresh mint sauce, rosemary pomme anna potatoes

Oven roasted chicken supreme sat on a pea, parma ham and spring onion stew with rosemary roasted potatoes

Red pepper, broad bean and brie tart with roasted cherry vine tomatoes, pea shoots and a tomato coulis (V)

Oven roasted chicken supreme served on a traditional ratatouille with baby roasted potatoes, garnished with lemon, parmesan and wild rocket

Pan fried fillets of sea bass, sat on crab meat, chive and samphire risotto with baby roasted potatoes

Fillet of beef tournedos topped with pate with a garlic and rosemary fondant potato, finished with a traditional bourguignon sauce

Roasted breast of Gressingham duck with pearl onion and streaky bacon, puy lentils and a crispy rosti potato

All main courses include a selection of seasonal vegetables

