

Seated Menu Options

Our 3 course menu's start at £32 per person and there is a supplementary room hire cover charge of £3 per person.

Starters

✔ **Soup** - Cream of cauliflower & stilton £ 5.50

✔ **Soup** - Leek & potato soup with snipped chives £ 5.50

✔ **Soup** - Cream of plum tomato & basil £ 5.50

✔ **Soup** - Cream of Paris mushroom & tarragon £ 5.50

✔ **Soup** - Brown onion with a cheddar crouton £ 5.50

Marinated salmon & prawn caesar sunblush tomato, thai asparagus, black olive & shaved padano £ 8.55

Chicken liver & forest mushroom pate with wild roquette, red onion confit crisp bruschetta £ 6.50

Coln valley smoked salmon, celeriac, shallot & caper tartare £ 7.50

Oven baked goats cheese crotin on granary crostini with prosciutto, mesculin leaf & basil oil £ 7.95

✔ **Fantail of cantaloupe melon** with ivory coast pineapple, kiwi fruit, physalis & starfruit £ 6.95

✔ **Marinated mozzarella** with bocconcini pearls, seared cherry tomatoes, mizuno leaf & herb oil, ciabatta croute £ 7.95

Terrine of salmon presse, fresh & poached salmon with lime & dill, balsamic glaze & endive £ 8.25

Main Courses

Supreme of chicken filled with chorizo, sunblush tomato & basil mousse, parisienne potatoes, sauté of sugar snaps & fine beans, port wine jus £ 19.50

Roast loin of Gloucestershire pork with apricot & marjoram stuffing, braised red cabbage, dauphinoise potatoes & calvados jus £ 21.95

Herb crusted & dijon glazed rump of lamb, courgettes, provencale and savoy cabbage, rissole potatoes, balsamic & redcurrant sauce £ 23.95

Roast contrefilet of beef, anna potatoes, panache of vegetables, crisp Yorkshire pudding, red wine & shallot Jus £ 24.95

Tournedos of chicken with a pancetta collar, creamed potatoes, sauté of button mushrooms, asparagus & tomatoes with tarragon sauce £ 18.95

Magret of Gressingham duck, fondant potato, french beans with red pepper jardinière & monmorency sauce £ 23.95

London pride sausage on a leek and cheddar mash garden peas served in a giant Yorkshire pudding with red wine jus £ 18.95

Chilli & lime marinated tuna steak, hoi sin noodles, blackened bok choy & shiitake mushrooms £ 23.95

Pithivier of goats cheese, spinach, mushroom & red peppers, pink peppercorn cream, new potato wedges and broccoli £ 18.95

Wild mushroom ravioli with seared fennel & cherry vine tomatoes, basil cream sauce & toasted pinenuts, garlic bread and green salad £ 18.95

Roasted bell pepper with chilli bean casserole, braised coriander rice and tortilla chips and guacamole £ 18.95

✔ **Aubergine moussaka**, layered Mediterranean vegetables served with Greek salad £18.95

Desserts

Fresh cream profiteroles with chocolate & strawberries £ 7.50

Mango & passion fruit torte with raspberry coulis £ 8.50

Double chocolate teardrop mousse wild berry snobinette £ 8.75

Raspberry brulee served with cantuccini biscotti £ 7.95

Individual baked apple lattice pie served with vanilla custard £ 8.50

Coffee

Freshly ground coffee with chocolate mints (1 cup per person) £ 2.95

Unlimited after dinner coffee with mints £ 4.70