

Ballroom Set Menu

Wednesday 21st & Thursday 22nd June 2017
Menu changes weekly

2 courses with a glass of wine £17.50

3 courses with glass of wine £19.95

Starters

Chef's soup of the day with homemade bread and butter

Confit duck rillette, carrot and orange mousse
with a crispy duck skin crumble

Smoked haddock fish cake, poached egg, hollandaise sauce

Chick pea, cashew nut and goji berry salad with sweetcorn dressing (v)

Mains

Salmon Caesar salad, baby gem lettuce, croutons and parmesan

Fillet of red snapper, sweet potato and ginger mash, sautéed lemon
and sage mixed greens, churrichurri dressing

Caramelised wild garlic tart with almond crust pastry, purple sprout
broccoli, spinach and crushed Jersey Royals (v)

Pork fillet with rhubarb jelly, fondant potato, chargrilled rhubarb,
cavolo nero and a plum jus

Desserts

Pimms and rose lemonade jelly with vanilla ice cream
and cucumber and mint granita

Jack Daniels and fudge artichoke roll, chocolate sponge,
chocolate sauce and honeycomb

Steamed sponge treacle pudding, vanilla crème Anglaise,
baby toffee apple, blueberry and lemon drizzle

Selection of ice creams and sorbets

Wine

Please choose your 175ml glass of wine from the following:

White: Salento Bianco, Altana di Vico, Puglia, 2015/16, Italy,

Altana di Vico Bianco is made from Malvasia and Trebbiano grapes. A delightfully crisp, fresh and aromatic wine, easy drinking in style. 12%.

Serving Suggestions: Excellent with fish dishes, salads and chicken.

Rosé: Salento Rosato, Altana di Vico, Puglia, 2016, Italy

Altana di Vico Rosato is made from Zinfandel and Negroamaro grapes. The rosé is blush in colour and very easy drinking in style. 12%. Serving

Suggestions: Excellent by itself or with fish dishes, salads and light dishes.

Red: Salento Rosso, Altana di Vico, Puglia, 2015/16, Italy

Altana di Vico Rosso is made from Sangiovese and Negroamaro grapes.

Smooth and soft in style with a hint of spice. Serving Suggestions: Perfect
with red meats or with Mediterranean inspired dishes.

We cannot guarantee, but always do our best, to avoid cross-contamination of nuts, gluten and other food allergens. Please, when ordering, let us know about any dietary requirements so we can inform the Kitchen Team.