attows Farm Bistro

4 Courses with Truffles, Tea or Coffee Thursday 14th February | £26.00 Per Person - Booking Essential - From 7pm

Starter

Pork, Chorizo & Pink Peppercorn Terrine

Salmon Gravadlax With Horseradish Cream, Balsamic Beets & Watercress

Goats Cheese, Lemon Infused Leek & Walnut Tart

BBQ Chicken, Red Onion & Mexican Blend Cheese Topped Flatbread

Sorbet

Gin & Lime (to share)

Main Course

Creamy Chicken & Mushroom Fricassee

Fillet of Pork Wrapped In Prosciutto With Whole Grain Mustard Sauce

Fillet Steak Diane With Oven Roasted Vine Tomatoes and Wild Mushrooms (add £4.00)

Fillet of Place Veronique

Mediterranean Vegetable Filled Tomato With Orzo

Trio of Lamb leg | cutlets | mini Shepherds' pie

All served with a selection of vegetables and dauphinoise potatoes

Dessert

Mini Cheese Cake Classics Lemon Meringue | Bailey's | Mars Bar

Salted Caramel & Chocolate Torte

Assiette of Taster Puddings (to share)

Apple & Raspberry Pie with vanilla custard

Cheese

A Selection of Signature Farm Shop Cheeses & Artisan Crackers (add £4.00)

To Finish

Tea or Freshly Ground Coffee & Homemade Truffles

To Book **©**01530 264200 @cattowsfarm.co.uk cattowsfarm.co.uk







