

- BISTRO -

SAT 12th FEBRUARY | FROM 7pm | £35 PER PERSON

STARTER

- Spicy Meatballs in a Rich Red Pepper Sauce oven baked with a herby parmesan crust
 - Crab Macaroni Cheese with pan fried king prawns & toasted garlic ciabatta
- Smoked Chicken Breast & Grilled Halloumi Salad a dressed watercress salad served with carrot & orange
- Oven Baked Camembert, with Garlic & Rosemary with a sticky figgy chutney and warm breads (to share)

SORBET

Strawberry & Champagne (to share)

MAIN

- Chicken Chasseur creamy mashed potatoes, roasted shallots & tarragon
- Fillet Steak & Whisky Sauce served with vine tomatoes, sautéed wild mushrooms and rosemary & garlic roasted new potatoes (add £8.00)

- Fillet of Pork Wrapped In Prosciutto with a whole grain mustard sauce & dauphinoise potatoes
- Pan Roasted Crispy Cod & Hand Cut Chips homamade tomato ketchup & mushy peas
 - Wild Mushroom Stroganoff -

DESSERT

- Warm Chocolate & Salted Caramel Brownie with banoffee ice cream, caramel sauce & chopped pecans
 - Lemon Meringue Pie with summer berries & Vanilla Ice Cream

- Strawberry Eton Mess meringue pieces & fruit compote folded into luxury double cream
 - Assiette of Taster Puddings (to share)

CHEESE

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

