

# 3 Course Set Choice Menu

## Starters

Freshly prepared Cream of Vegetable Soup (V) (GF)

Chilled Fan Sliced Honeydew Melon (GF) (VG)  
Hand Picked Strawberries, Fresh Garden Mint & Cinnamon Syrup

Traditional Prawn Cocktail  
Marie Rose Sauce and Wholemeal Bread

**Chicken Liver and Whisky Parfait**  
**Apple and Sultana Chutney, Homemade Crisp Melba Toast**  
(Gluten Free Available on Request)

## Main Courses

Local Farmed Roast Beef  
Yorkshire Pudding and Rich House Gravy  
Oven Roasted Chicken Breast, Wild Mushroom & Tarragon Cream Sauce

Lemon Infused Salmon Fillet  
Dill Cream Reduction

Butternut Squash and Sweet Potato Lasagne, Rustic Garlic Bread (V)

ALL MAIN COURSES ARE SERVED WITH POTATOES AND SEASONAL VEGETABLES

## Desserts

Our Signature Sticky Toffee Pudding  
Rich Butterscotch Sauce

Crème Brulee Cheesecake  
Cranberry and Orange Compote  
(Gluten Free Available on Request)

Marvellous Chocolate Tart  
White and Dark Ganache set in a Butter Pastry Case  
Stilton, Cheddar and Somerset Brie with Fruit Chutney and Savoury Biscuits

Tea or Coffee & After Dinner Mints

**£25.95 per person**