



PARTY MENU 4

GOATS CHEESE

GLAZED ON A CARAMELIZED RED ONION TART - HOMEMADE PESTO & BALSAMIC GALZE

MUSHROOMS

DEEP-FRIED - BREADCRUMBS - TOUCH OF GARLIC

FAN OF AVOCADO

PRAWNS - MARIE ROSE SAUCE



PORK BELLY

SLOW COOKED - RED CABBAGE - PRUNE & ONIONS - JAM & APPLE SLICES

SEABASS

STIR-FRIED VEGETABLES - NOODLES - KING PRAWN & SWEET CHILLI SAUCE

CHICKEN BREAST

ERAPPED WITH SERRANO - ASPARAGUS - CURRY SAUCE



VANILLA CRÈME BRULE

CAKE OF THE DAY * PROFITEROLES WITH CHOCOLATE SAUCE & ICE CREAM

SELECTION OF CHEESE & BISCUITS



FILTER COFFEE & CHOCOLATE MINTS

3 COURSES & COFFEE £35.00

5% GST INCLUDED

A discretionary service charge of 10% will be added to your bill

Overnight Stay for locals £170.00 per couple (Accommodation, Dinner & Breakfast)

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus.
If you have any specific dietary requirements, please inform your waiter (GF=Gluten Free, VG=Vegan, V=Vegetarian)